Group Menu

TWO COURSES £27/THREE COURSES £32

AVAILABLE FOR PARTIES OF 10+ WHEN PREORDERING.
TO RECEIVE SET MENU PRICE THE WHOLE PARTY MUST DINE FROM THIS MENU

STARTERS

Homemade Chicken Liver Pâté, Cranberry & Orange Chutney, Toasted Sourdough

Chef's Daily Soup served with Warm Artisan Bread

Crispy Black Pudding & Pork Belly Bon Bon's, Caramelised Apple Purée, Pickled Shallots, Wholegrain Mustard Dressing

Smoked Salmon Fishcake, Lemon & Dill Cream Sauce, Dressed Rocket

Whipped Goats Cheese, Beetroot, Candied Walnuts, Basil Oil & Croûtes

Bang Bang Cauliflower, Spiced Glaze, Ginger, Sesame & Spring Onions

MAIN COURSE

Traditional Roast Turkey, Roast Potatoes, Pigs in Blankets, Stuffing, Festive Vegetables, Rich Turkey Gravy

Slow Cooked Pork Belly, Braised Red Cabbage, Celeriac Purée, Crispy Potato, Bordelaise Sauce

Salmon Fillet, Chorizo, New Potato & Mixed Bean Cassoulet

Roast Chicken Breast, Pancetta & Mushroom Sauce, Edamame Beans, Charred Carrot, Pommes Frites

Smoky Mixed Vegetable Enchilada, Finished with Mature Cheddar

Penne Arrabbiata, Mushrooms, Garlic, Chilli, Tomato, Olive Oil

DESSERTS

Desserts will be offered on the day for guests who haven't preordered one

Traditional Christmas Pudding, Warm Brandy Sauce

Chocolate Delice, Apricot & Winter Berry Compote, Vanilla Ice Cream

Apple & Blackberry Crumble, Vanilla Ice Cream

Salted Caramel Cheesecake, White Chocolate & Pistachio, Vanilla Ice Cream

Selection of Artisan Ice Creams/Sorbets

Please state clearly on your preorder any allergies/ dietary requirements as not all ingredients are listed

£10pp deposit required to confirm booking. Any cancellations on the day will lose their deposit

Any changes to the preorder on the day will be charged accordingly

The Office
RESTAURANT