

Canapés.

a choice of three canapés

(v) **Cauliflower Cheese
Croquette**

with cranberry ketchup

**Dijon & Marmalade
Glazed Pork Belly Bite**

with pink lady apple purée

**Smoked Mackerel,
Ginger & Lime Pâté**

with brioche crouton and balsamic & beetroot ketchup

Starters.

Scottish Smoked Salmon

with dill, shallots, micro watercress,
chargrilled sourdough and lemon oil

(v) **Panko Coated Baron Bigod Brie**

with caramelised pineapple ketchup and
balsamic pickled onions & rocket salad

(vg) **Whipped Vegan Feta**

with pickled heritage tomatoes & herb salad,
basil oil and garlic glazed flatbread

(gf) **Maple Glazed Confit Duck Leg**

with brown butter vanilla squash purée,
wilted spinach, and pickled cherry jus

Mains.

(nuts) **Roast Turkey Breast & Braised Leg**

with apricot & herb stuffing, buttered greens & sprouts,
brown-butter & honey-glazed carrot crush, roasted parsnips,
crispy beef-fat roasted potatoes, rich red wine gravy
and pigs in blankets

Pan Fried Sea Bream Fillets

with saffron & olive oil mash, tenderstem broccoli,
slow roasted tomatoes, smoked paprika & crayfish
butter and lobster bisque

(vg) **Mushroom & Caramelised
(nuts) Onion Shortcrust Pie**

with pickled walnut brown sauce, garlic & herb green beans,
potato terrine, wilted spinach and stout gravy

(gf) **Chargrilled 230g Fillet Steak**

cooked to your liking, with garlic glazed roast mushroom,
grilled tomato, beer battered onion rings, skin on fries and
red wine & sherry vinegar sauce

Desserts.

(gf) **Christmas Pudding**

(nuts) with whipped rum butter, cranberry & orange compote
and brandy custard

Sticky Toffee Pudding

with salted caramel sauce and a choice of custard
or vanilla ice cream

(vg) **Chocolate & Orange Tart**

with caramelised passion fruit, passion fruit sauce
and mango sorbet

Limoncello Cheesecake

with raspberry sorbet and lemon curd

To Finish.

A Selection of Chocolate Truffles

with a choice of tea or coffee (vegan truffles available)



ALLERGENS

SCAN TO VIEW ALLERGEN &
NUTRITION INFORMATION

FOOD ALLERGY NOTICE

Our kitchens handle a wide range of allergens, so we can't guarantee any of our food is completely allergen-free, including ingredients like tree nuts. Not all dish ingredients are listed on the menu, and recipes may change from time to time. If you have an allergy or dietary requirement, please speak to a member of the team before placing your order.

PAROGON GROUP IS A CERTIFIED BCORP BUSINESS

An optional 7.5% service charge will be added to your bill.
This is split equally between all team members.
If you would like it removing please speak to your server.



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