



Music Night Menu

£45.95 - 2 COURSES (STARTER & MAIN)
+ COMPLIMENTARY GLASS OF POMMERY CHAMPAGNE

STARTERS

Roast Celeriac & Parsnip Soup (vg)

with toasted hazelnuts &
warm focaccia

Game Terrine

with celeriac remoulade, cornichons
& toasted sourdough

Traditional Atlantic Prawn Cocktail,

with Marie Rose sauce, toasted brioche
& parsley butter

Roast Butternut Squash (vg)

with almond ajo blanco, pickled shallots,
toasted pumpkin seeds & crispy sage

MAINS

Traditional Roast Turkey

with pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables,
cranberry sauce & turkey gravy

Beef Bourguignon

with creamed potatoes, mushrooms, smoked bacon,
glazed shallots & red wine sauce

Roast Salmon

with crushed herb potatoes, seasonal
greens & white wine cream sauce

Wild Mushroom, Spinach & Chestnut Wellington (vg)

with seasonal vegetables & red wine
& thyme jus

