

Festive Party

Starters:

Spiced Parsnip Soup
with Toasted Rosemary & Garlic Focaccia (V)

Chicken Liver, Port & Thyme Pâté, Caramelised Onion
with Pear & Sultana Chutney, Granary Toasts

Smoked Haddock, Leek & Thyme Tartlet
with Pickled Cucumber, Citrus Dressed Baby Leaf

Mains:

Traditional Roast Turkey, Pigs in Blankets, Sage & Onion Stuffing
Honey Glazed Carrot & Parsnip, Duck Fat Roast Potatoes, Turkey & Thyme Jus

Seared Supreme of Salmon,
Lemon & Thyme Crushed New Potatoes, Crispy Kale, Dill Beurre Blanc

Roasted Cauliflower Steak,
Peppercorn Sauce, Thyme & Garlic Roast Potatoes, Seasonal Vegetables (V)

Desserts:

Sticky Toffee Pudding, Malted Milk Ice Cream

Vanilla & White Chocolate Panna Cotta, Winterberry Compote

Tangy Lemon Tart, Crushed Meringue, Raspberry Sorbet

Followed by DJ and Dancing

£60 per person - Two courses

£65 per person - Three courses

Festive Party

Alternative Dietary Options

Starters:

Spiced Parsnip Soup
with Toasted Bread (GF)

Chicken Liver, Port & Thyme Pâté, Caramelised Onion
with Pear & Sultana Chutney, Granary Toasts (GF)

Smoked Salmon Tartlet
with Dressed Baby Leaf Salad (GF / DF)

Mains:

Traditional Roast Turkey, Pigs in Blankets, Sage & Onion Stuffing
Honey Glazed Carrot & Parsnip, Duck Fat Roast Potatoes, Turkey & Thyme Jus (GF / DF)

Seared Supreme of Salmon,
Lemon & Thyme Crushed New Potatoes, Crispy Kale, Dill Beurre Blanc (GF / DF)

Roasted Cauliflower Steak, Peppercorn Sauce, Thyme & Garlic Roast Potatoes,
Seasonal Vegetables (Vegan / GF / DF)

Desserts:

Vanilla & White Chocolate Panna Cotta, Winterberry Compote (GF)

Mulled Wine-spiced Poached Pear,
Winterberry Compote, Raspberry Sorbet (GF / DF)

*We'll do our best to accommodate dietary requirements, but
we cannot guarantee a completely allergen-free environment.*

*Guests with severe or complex allergies should contact
Hencote before booking to discuss whether their requirements
can be accommodated.*