

CANAPÉS

Cauliflower Cheese Croquette
with cranberry ketchup

Smoked Mackerel, Ginger & Lime Pâté
with brioche crouton and balsamic & beetroot ketchup

Dijon & Marmalade Glazed Pork Belly Bite
with pink lady apple purée

STARTERS

Scottish Smoked Salmon
with dill, shallots, micro watercress,
chargrilled sourdough and lemon oil

Panko Coated Baron Bigod Brie [V]
with caramelised pineapple ketchup and
balsamic pickled onions & rocket salad

Whipped Vegan Feta [VG]
with pickled heritage tomatoes & herb salad,
basil oil and garlic glazed flatbread

Maple Glazed Confit Duck Leg [GF]
with brown butter vanilla squash purée,
wilted spinach, and pickled cherry jus

MAINS

Roast Turkey Breast & Braised Leg [NUTS]
with apricot & herb stuffing, roasted potatoes,
confit carrot, honey roasted parsnips, tenderstem broccoli,
spiced carrot purée, buttered sprouts, pigs in blankets
and gravy

Pan Fried Sea Bream Fillets
with saffron & olive oil mash, tenderstem broccoli,
slow roasted tomatoes, smoked paprika &
crayfish butter and lobster bisque

Chargrilled 230g Fillet Steak (gf)
cooked to your liking, with garlic glazed
roast mushroom, grilled tomato, beer battered
onion rings, skin on fries and red wine &
sherry vinegar sauce

Mushroom & Caramelised
Onion Shortcrust Pie [VG, NUTS]
with pickled walnut brown sauce, garlic & herb green
beans, potato terrine, wilted spinach and stout gravy

DESSERTS

Christmas Pudding [GF,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

Chocolate & Orange Tart [VG]
with caramelised passion fruit, passion fruit sauce
and mango sorbet

Limoncello Cheesecake
with raspberry sorbet
and lemon curd

TO FINISH

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 BCBP 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.

