

## **CHRISTMAS PARTY MENU 2023**

3 COURSES £35 Available all day

## **STARTERS**

Parsnip soup coriander & chilli oil vegan

MSC prawn cocktail

Harpenden bombas croquette of organic mutton • mashed potato • aioli • bravas sauce

Woodland-reared Sussex ham hock terrine plum chutney - toasted sourdough

Chicory salad Somerset ewe's curd • walnuts • Dijon dressing v/nuts

## **MAINS**

MSC smoked haddock & free-range poached egg

Cavolo nero potato cake • wholegrain mustard sauce

Slow-roasted West Country shoulder of lamb on the bone

Creamed mash • red wine jus

Baked spiced aubergine chimichurri - pomegranate vegan

Halibut Norfolk brown shrimps - creamed spinach

Free-range duck leg confit sticky red cabbage • Harpenden bombas

Steak frites (150g, onglet) Tarragon dijonnaise

Outdoor reared - native breed - grass fed

**Cauliflower fritters** Romesco sauce - crispy cavolo nero *vegan/nuts* 

Side orders available to order separately

## **PUDDINGS**

Sticky date & ginger pudding toffee sauce • Barnet ice cream v

**Old English trifle** Sherry sponge • fruit jelly • custard v

Poached pear with viola flowers vegan chocolate ice cream - tart berries vegan

Christmas pudding brandy butter

**Lemon posset** prunes • ginger biscuit *v* 

House cheese plate Selection of British & Irish farmhouse cheese (£5 supplement)
Nordic crispbread • plum chutney



