

January 2026

Party Night Menu

Caramelised Red Onion, Brie and Cranberry Tart (VEG)

Balsamic dressed rocket leaf salad

Free Range Breast of Chicken (GF*)

Grattan potatoes, roast carrots and parsnips, green beans and a red wine sauce

Belgian Chocolate and Clementine Tart (VEG) (GF)

Brandy and fruit ice cream and finished with shimmer gold Chocolate Nibs

Vegan Menu

Butternut Squash & Caramelized Onion Red Onion Tart

In beetroot shortcrust pastry topped with a quinoa and seed crumb

Moroccan Style Vegan Roast

Harissa chickpeas, mixed peppers and sweet potato with a lightly spiced tomato sauce

Belgian Chocolate & Clementine Tart

Sorbet and shimmering gold Chocolate Nibs

Please note this menu is subject to change due to supplier stock availability.

Please contact us for specific dietary requirements.

Any vegan or special dietary dishes must be pre-ordered.