

## Canapés.

*a choice of three canapés*

(v) **Cauliflower Cheese  
Croquette**

with cranberry ketchup

**Dijon & Marmalade  
Glazed Pork Belly Bite**

with pink lady apple purée

**Smoked Mackerel,  
Ginger & Lime Pâté**

with brioche crouton and balsamic & beetroot ketchup

## Starters.

**Scottish Smoked Salmon**

with dill, shallots, micro watercress,  
chargrilled sourdough and lemon oil

(v) **Panko Coated Baron Bigod Brie**

with caramelised pineapple ketchup and  
balsamic pickled onions & rocket salad

(vg) **Whipped Vegan Feta**

with pickled heritage tomatoes & herb salad,  
basil oil and garlic glazed flatbread

(gf) **Maple Glazed Confit Duck Leg**

with brown butter vanilla squash purée,  
wilted spinach, and pickled cherry jus

## Mains.

(nuts) **Roast Turkey Breast & Braised Leg**

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

(vg) **Mushroom & Caramelised  
(nuts) Onion Shortcrust Pie**

with pickled walnut brown sauce, garlic & herb green beans,  
potato terrine, wilted spinach and stout gravy

(gf) **Chargrilled 230g Fillet Steak**

cooked to your liking, with garlic glazed roast mushroom,  
grilled tomato, beer battered onion rings, skin on fries and  
red wine & sherry vinegar sauce

## Desserts.

(gf) **Christmas Pudding**

(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

(vg) **Chocolate & Orange Tart**

with caramelised passion fruit, passion fruit sauce  
and mango sorbet

**Limoncello Cheesecake**

with raspberry sorbet and lemon curd

## To Finish.

**A 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 BCORP 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.



080525



*We believe the joy of the season is best  
shared over great food, drink, and a  
touch of festive magic.*

*This Christmas, our chefs have crafted a  
special menu filled with comforting  
classics, indulgent seasonal flavours, and  
a sprinkle of culinary creativity — all  
made with the finest ingredients and  
plenty of holiday cheer.*

*Step into our cosy, twinkling surround-  
ings — perfect for festive feasts, merry  
get-togethers, or a quiet winter tipple by  
candlelight.*

*Whether you're toasting to the season  
with friends, gathering the family for a  
celebration, or simply escaping the chill  
with something delicious, you'll find a  
warm welcome from the moment you  
arrive to the moment you leave.*

*Merry Christmas!*