THE ORANGE TREE FESTIVE PARTY MENU

2 OR 3 COURSES - £35.00/£40.00 PER PERSON

Pre-Order Only

STARTERS

Roasted celeriac & truffle soup, toasted hazelnut crunch, herb oil & toasted fig sourdough (v, ve) (gf available)

Duck & orange liver pâté, crostini, apple & fig chutney

Traditional prawn cocktail, Marie Rose sauce, baby gem lettuce, brown bread & lemon wedge (gf available)

Wild mushroom vol-au-vent, creamy white wine & shallot sauce, shaved parmesan (v)

MAINS

Roast turkey & maple-glazed ham with goose fat roast potatoes, honey-glazed carrots & parsnips, braised red cabbage, Brussels sprouts, pigs in blankets, sage & onion stuffing & festive gravy (gf available)

Festive nut roast Wellington with smoky cranberry purée, crispy roast potatoes, glazed carrots & parsnips, Brussels sprouts, braised red cabbage, chestnut crumb & gravy (ve)

Slow-braised beef short rib with creamy horseradish mashed potato, roasted root vegetables, crispy kale & red wine jus (gf available)

Pine nut & herb-crusted salmon fillet with crushed new potatoes, tenderstem broccoli, lemon & dill beurre blanc (gf)

DESSERTS

Christmas pudding served with custard (ve) (gf available)

Raspberry chocolate tart served with coconut ice cream (ve, gf)

White chocolate crème brûlée served with shortbread (v) (gf available)

British cheese board served with crackers, chutney & grapes

TO FINISH

Tea / coffee with warm mince pies

Note: Menus are available from 23rd November - 23rd December. A booking deposit of £10 per person is required to secure your booking. All menus must be pre-ordered with 7 days' notice. All allergen & ingredient information is available upon request. Please inform our staff of any allergies prior to placing your order. Please speak to a member of our team for further information.

v = vegetarian | ve = vegan | gf = gluten free | gf available = gluten free option available