2 course £35.00pp | 3 course £42.00pp

## **TO START**

Celeriac & truffle soup, crispy sage & parsley oil (pb) (gif)

Chicken liver pâté, drunken prunes, cress & sourdough toast

Pickled pear & beetroot carpaccio with chicory, marinated feta, lemon & wholegrain mustard dressing & toasted seeds (v) (gif) (pb available)

Hot smoked Chalk Stream trout, kohlrabi & celeriac remoulade, crispy capers & beetroot coulis

## **MAIN COURSE**

Traditional oven-roasted turkey, apricot, pork & sage stuffing, pigs in blankets, rosemary roasted potatoes, root vegetables, sprouts, bread sauce & gravy

Pan-fried sea bream with saffron, mussels, clams, leeks, savoy & potato chowder with parsley oil (gif)

Mushroom & cashew Wellington, grilled king oyster mushroom, thyme & rosemary gravy & all the trimmings (pb)

Haunch of venison, celeriac purée, roasted pumpkin & kale with a juniper & cranberry jus (gif)

## **TO FOLLOW**

Christmas pudding with brandy sauce & fresh redcurrants (v)

Warm apple & raspberry crumble tart with Disaronno custard (v) or Madagascan vanilla ice cream (pb)

Chocolate dome, hazelnut praline & vanilla crème anglaise (v)

British cheese plate: Vintage Barber Cheddar, Long Clawson Stilton with chutney, grapes, celery & biscuits  $\left(v\right)$ 

# **TO FINISH**

Filter coffee & tea



V (vegetarian) PB (plant based) GIF (gluten ingredients free)



Bread & olives (pb) +£7.25

Pigs in blankets +f.4

Cauliflower cheese (v)  $\pm \pounds 6.50$ Rosemary roast potatoes (pb) (gif)  $\pm \pounds 4.75$ Brussel sprouts, chestnuts & pancetta (gif)  $\pm \pounds 6.50$ 

Crumble topped mince pies (pb)  $+\pounds4.75$ 

Cheese board: Tunworth, Vintage Barber Cheddar, Long Clawson Stilton with chutney, grapes, celery & biscuits (v) +£10

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**MULLED WINE RECEPTION** 

Get into the Christmas spirit with a warming mug of Mulled Wine waiting for you when you arrive! Lightly spiced & served with an aromatic slice of orange, there's nothing that says Christmas more!

#### **FESTIVE WINE PACKAGES**

Impress your guests with our expertly, curated selection of international wines. From light and elegant whites to big fruity reds, our list has been carefully chosen to pair perfectly with our dishes.

### **BUCKETS OF BEER**

Don't waste any time shaking off 2023 and kick your party off in style with some festive bucket of beers waiting for you and your party on arrival! Perfect for informal drinks parties and pre-dinner drinks.

### **CHAMPAGNE RECEPTION**

Plan a seamless event & pre-order our arrival Champagne Reception. We'll start your Christmas party on the right note by giving your guests a glass of fizz as soon as they step through the door!



### aragonhousesw6.com

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If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.