

Christmas Parties 2025

Monday– Friday Lunch & Dinner

Two Course £32.95

Three Course £39.95

To start

Leek, Potato, Spinach & Roasted Garlic Soup (V) (VG)
Toasted sourdough bread

Duck & Orange Pate
Piccalilli & crostini

Grilled Goats Cheese
Pomegranate and walnut salad honey mustard dressing

Grilled Sardine Fillets
Black olive, parsley & chunky tomato bruschetta

North Essex Pigeon Rosemary Kebab
Morroccan couscous, tomato coulis



To Follow

Braintree Bronze Turkey
Red Rooster roast potatoes, chestnut stuffing, pig in blanket, Yorkshire pudding & roast turkey gravy

Grilled Seabream Fillets
Sauté new potatoes, spring onion, tomato & basil cream sauce

Slow Roasted Stuffed Belly Of Great Garnets Farm Pork
Sage & onion sausage meat stuffing, red rooster roast potatoes, Yorkshire pudding & roast gravy

Aberdeen Angus Beef Brisket
Creamed potato, roasted red onions, savoy cabbage & Malbec gravy

Stuffed Aubergine (VE)
cabbage, brussels sprout, parsnip & walnut stuffing, red rooster roast potatoes, vegetarian gravy

Additional Side Orders - £6.95
Pigs in Blankets, Honey Roasted Parsnips., Cauliflower Cheese,
Sage & Onion Stuffing - £5.95
All served with seasonal vegetables



To Finish

Cole's Christmas Pudding
Made with Growler Ale from Nethergate Brewery Suffolk
Brandy sauce

Warm Chocolate Brownie
Caramel sauce, espresso ice cream

Apple & Mincemeat Almond Tart
Madagascan vanilla ice cream

Trio of Ice Cream
Brandy snap basket, fruit coulis

Cranberry & Orange Pannacotta
Honey & blood orange compote, white chocolate biscuit

Available from Wednesday 26th November – Tuesday 23rd December (Available Monday – Friday)

Pre-order for parties of 8 and above will be required

A non-refundable deposit of £10.00 per person for parties of 5 and above

Please advise us of any dietary requirements

Nut and other allergens are present in our kitchen environment

Game dishes may contain shot

