

# SIX

COCKTAILS | WOODSTONE OVEN | ROTISSERIE | PUDDINGS

£20PP DEPOSIT TO SECURE CHRISTMAS MENU  
A DISCRETIONARY SERVICE CHARGE OF 12.5% IS  
ADDED ON TO THE FINAL BILL

## CHRISTMAS PARTY MENU 2026

2 Courses - £54.00 | 3 Courses - £64.00

### TO START

#### BURRATA

(V, GF)

*Pickled Courgettes*

#### NORTH ATLANTIC PRAWN COCKTAIL

(GFO)

*Classic Cocktail Sauce, Sourdough*

#### GRILLED GOATS CHEESE & MULLED BEETROOT SALAD

(V, GF)

*Chicory, Watercress, Chimichurri*

#### BEETROOT CURED SMOKED SALMON

(GFO)

*Clementine, Dill, Rye Bread*

#### SPICED PUMPKIN SOUP

(VGO, GFO)

*Cream*

#### HAM HOCK TERRINE

(GFO)

*Brioche, Piccalilli Purée*

### MAIN COURSE

#### ROASTED TURKEY

(GF)

*Wrapped in Streaky Bacon, Sage & Onion Stuffing,  
Roasted Herb Potatoes, Rainbow Carrots, Tenderstem Broccoli,  
Brussel Sprouts, Veal Jus*

#### SALMON

(GF)

*Beurre Blanc Sauce, Mash, Tenderstem Broccoli and Rainbow Carrots*

#### 8oz BEEF FILLET STEAK

(GF)

£11.50 SUPPLEMENT

*Roasted Herb Potatoes, Tenderstem Broccoli, Rainbow Carrots,  
Brussel Sprouts, Veal Jus*

#### MAPLE & CINNAMON GLAZED PORK BELLY

*Mashed Potato, Creamy Spinach and Black Pudding Crumble*

#### SWEET POTATO & PUMPKIN SEED TARTLET

(V, VG)

*Roasted Herb Potatoes, Rainbow Carrots, Tenderstem Broccoli,  
Brussel Sprouts, Vegetable Jus*

### TO FINISH

#### CHRISTMAS PUDDING

(GFO)

*Brandy Butter*

#### APPLE & PLUM CRUMBLE

(VGO)

*Ginger Ice Cream*

#### CHOCOLATE TORTE

*Chantilly Creme, Blackberries*

#### CHOCOLATE & COCONUT TART

(VG, GF- Contains Mixed Nuts)

*Mango Purée, Coconut Shavings*

#### IRISH CREAM TRIFLE

GF - Gluten Free | GFO - Gluten Free Option Available  
V - Vegetarian | VG - Vegan | VGO - Vegan Option Available