

# CHRISTMAS

## PARTY MENU

the Gate  
PUB & DINING

• TWO COURSES FOR £35 • THREE COURSES FOR £40 •

### BELLINI UPON ARRIVAL

#### STARTERS

PUMPKIN & SAGE SOUP  
FRESH BREAD (vgn, gf,df)

CHICKEN LIVER PARFAIT  
PEAR & GINGER  
CHUTNEY, SOURDOUGH

SLOE GIN CURED SALMON  
TOMATO, LEMON  
TONIC GEL, SEA VEG (gf,df)

BLACK BOMBER CRÈME BRULÉ  
CHESTNUTS,  
SOURDOUGH (\*gf)

#### MAINS

BALLOTINE OF TURKEY  
STUFFING, ROASTIES, ROAST ROOTS, PANCETTA SPROUTS,  
TURKEY JUS (\*gf)

12-HOUR BRAISED BEEF FEATHER BLADE  
BEEF DRIPPING ROSTI, CEP PUREE, CELERIAC, JUS (gf,df)

ARTICHOKE & SQUASH TART  
SPICED LENTILS, CRANBERRY, ARTICHOKE CRISPS, TRUFFLE (df)

SALMON EN CROUTE  
CHATEAU POTATOS, CHICORY, WHITE WINE JUS

ALL SERVED WITH SEASONAL GREENS, BRAISED RED CABBAGE,  
CAULIFLOWER CHEESE

#### DESSERTS

BARA BRITH TREACLE TART  
MULLED WINE GEL,  
CLOTTED CREAM

CHRISTMAS PUDDING, BRANDY ANGLAISE  
ORANGE MARMALADE ICE CREAM (\*gf)

CHOCOLATE MARQUISE  
BLACK CHERRY COULIS, CHANTILLY CREAM (\*gf)

#### TO FINISH

TEA, COFFEE, MINCE PIE (v)

#### FOOD ALLERGIES & INTOLERANCES

(\*gf = gluten free options available), (gf = gluten free), (v = vegetarian), (vgn = vegan) An optional service charge of 10% will be added to your final bill  
A Deposit Of £10 Per Person and A Pre-Order Is Required

# CHRISTMAS

## DAY MENU

• £80 PER ADULT • £45 PER CHILD (UNDER 13) •



### AMUSE BOUCHE

JERUSALEM ARTICHOKE & CHESTNUT  
SOUP



### STARTERS

CHICKEN LIVER PARFAIT  
PEAR & GINGER CHUTNEY,  
SOURDOUGH

CRAB & CRAYFISH RAVIOLI  
LOBSTER BISQUE, SEA VEG

WILD MUSHROOM & PISTACHIO  
HASH  
PICKLED MUSHROOMS, SOURDOUGH



### MAINS

ALL SERVED WITH SEASONAL GREENS,  
BRAISED RED CABBAGE & CAULIFLOWER  
CHEESE.

BALLOTINE OF TURKEY  
CHESTNUT & CRANBERRY STUFFING,  
CARROT PUREE, TURKEY JUS

35-DAY DRY-AGED STRIPLOIN  
OX CHEEK PIE, CELERIAC PUREE, JUS

PAN-FRIED HALIBUT  
DUCHESS POTATOES, SAMPHIRE, CHAM-  
PAGNE & DILL SAUCE

CELERIAC, HAZELNUT & CHICORY  
WELLINGTON  
CARROT PUREE, GRAVY



### DESSERTS

CHRISTMAS PUDDING  
BRANDY ANGLAISE, ORANGE  
MARMALADE ICE CREAM

CLEMENTINE BRULEE TRIFLE  
CLEMENTINE GEL, CINNAMON  
SPONGE

AFTER EIGHT FONDANT  
WHITE CHOCOLATE MOUSSE,  
BURNT CHOCOLATE



### TO FINISH

LOCAL CHEESE BOARD  
GRAPES, CELERY, CRACKERS, CHUTNEY

#### FOOD ALLERGIES & INTOLERANCES

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A service charge of 10% will be added to your final bill.

A Deposit Of £40 Per Person and A Pre-Order Is Required