

# FESTIVE EVENING PARTY MENU

Served Monday to Saturday from 5pm throughout December

During December, parties of 8 or more are kindly requested to order from this menu only,  
it allows our friendly team to deliver a speedier & more efficient service.

Our regular menus will also be available at most times for guests 'popping in' for a casual dinner, subject to reservations  
Unfortunately, we are unable to mix menu options throughout December

**Roasted vine tomato & red pepper soup, red pesto crème fraiche, sunblushed tomato bread & butter (VO) (GFO)**

**Creamy garlic mushrooms, rocket & shaved Parmesan salad, toasted sourdough, crispy onions & truffle oil (VO) (GFO)**

**Deep fried Camembert wedges, chorizo jam, roasted pepper tapenade, rocket salad (VO)**

**Chicken liver parfait, sticky onion chutney infused with mulled wine, toasted sourdough, cranberry butter (GFO)**

**Smoked salmon & cream cheese roulade, horseradish crème fraiche, celeriac remoulade, brioche crisps (GFO)**

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**Traditional roast breast of turkey, apricot & herb stuffing, sausage wrapped in smoked bacon, creamy mash & roast potatoes, homemade cranberry sauce, buttered winter vegetables & Chefs' rich roast gravy (GFO)**

**12 hour braised blade of beef, horseradish & chive mash, honey roasted parsnips & carrots, rich bourguignon sauce (GFO)**

**Slow roasted crispy belly pork, wholegrain mustard mash, caramelised apple,  
buttered sprouting broccoli & braised cider sauce (GFO)**

**Salmon en croute, infused with crab & spinach, bubble & squeak potato cake, buttered wilted greens  
& herb hollandaise sauce**

**Sweet potato, butternut squash & spinach filo pie, buttered winter vegetables, crushed new potatoes with  
feta, cranberry & roast herb gravy (VO)**

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**Traditional Christmas pudding, warm brandy sauce & clotted cream ice cream (GFO)**

**Homemade Baileys & caramel cheesecake, chunky chocolate chip ice cream**

**Blackberry Eton mess, gin soaked blackberries, crushed meringue, berry ice cream, fresh Chantilly cream (GF)**

**Dark chocolate brownie, rich dark chocolate sauce, mint chocolate chip ice cream**

**Selection of fine cheeses, homemade cranberry jam, celery batons, grapes & savoury biscuits (Please Add £2) (GFO)**

**Monday to Thursday 2 Courses... 19.90      3 Courses... 24.90**

**Friday & Saturday 3 Courses... 24.90**

During the festive period, we allocate 2 hours per table from the time of your reservation...

For parties of 8 or more guests, please return your completed pre-order form within 7 days of your booking.

To confirm your reservation we require a non-refundable £10 deposit per person.

Unlike other restaurants, **The Junction** does not believe in cheeky 'service charges'...

We're grateful you have chosen to dine with us and our friendly service is offered regardless of gratuities...

Some dishes may contain allergens, please let us know of any allergies...full allergy information is available upon request.

Our chefs prepare your food freshly for you, therefore they are more than happy to amend most ingredients.

(VO) - Vegetarian Option (GFO) - Gluten Free Option Available