

≡ FESTIVE MENU ≡

≡ 3 COURSE £45 ≡

≡ STARTERS ≡

BUTTERNUT SQUASH AND ROASTED CHESTNUT SOUP

Slow roasted squash and seasonal chestnuts, with a sweet chili and coriander pesto, served with whipped butter and toasted sourdough. (On request: V, VG, GF)

MULLED BRISKET AND SMOKED CRANBERRY

10-hour slow roasted Hereford brisket, glazed in a smokey cranberry sweet hot sauce, soured cream, spring onion and red chillies (GF)

BARBECUED TIGER PRAWN TACO

Hickory and spice marinated tiger prawns, flame blasted in a sweet mesquite glaze, crispy corn tortilla with salsa and guacamole (GF)

BUFFALO CAULIFLOWER WINGS

A crispy coated Cauliflower southern classic, rich and creamy Stilton and lemon sauce, banging sweet and spicy buffalo sauce (V)

≡ MAIN COURSES ≡

MESQUITE BLACK GASCONY RIBS WITH KENTUCKY BBQ SHOT

Slow roasted and smoked meaty Pork ribs, coated in a tangy Louisiana whiskey sauce, rainbow slaw and rock salt with rosemary roast potatoes (GF)

SMOKED TURKEY STEAK AND CATTLE SAUSAGE GUMBO

Slow smoked Turkey breast steak chargrilled in our unique blend of southern seasonings, beef sausage gumbo, and sweet and hot cranberry jam (GF)

NEW ORLEANS SALMON

Smoked and Cajun spiced salmon, flame grilled and served with tender stem broccoli, dirty rice and spiced cream cheese sauce (GF)

THE NUTTY TEXAS PLANT BASED FILLET

Our own recipe plant-based flame grilled filet mignon in a pecan and hazelnut crumb, slow roasted portobello mushroom, rosemary roast potatoes, green peppercorn and whisky bootlegger sauce (On request: V, VG, GF)

PRIME SIRLOIN STEAK (+£ 8)

28 days dry-aged prime sirloin served with skin on fries

≡ DESSERTS ≡

SOUTHERN STATE PECAN TART

Sweet and gooey traditional pecan pie served warm with raspberry ripple ice cream and mulled berries (V)

ALABAMA CHOCOLATE FUDGE CAKE

A sinful layered chocolate gâteau, black cherry and sloe gin compote, Jude's very vanilla bean ice cream and Belgium chocolate buttons (GF)

KEY LIME PIE

Classic American pie, ginger biscuit and sweetened candied lime coulis (VG)

≡ FINGER FOOD MENU ≡

≡ £25 PER PERSON ≡



BUFFALO CAULIFLOWER WINGS.

Crispy coated cauliflower florets, finished with a spicy Buffalo sauce.

PIGS IN BLANKETS

Traditional Cajun country sausage balls with winter warming cranberries, lightly bread crumbed and fried golden are a real roadhouse Christmas treat.

MAC AND CHEESE BALLS

Cheesy pasta ball coated in a crispy crumb.

ASSORTED VEGETARIAN CANAPES

Served on breads and pastries.

SMOKED TURKEY & CRANBERRY CROQUETTES.

Served with a thick aioli dipping sauce.

≡ EXCLUSIVE ≡

≡ £5 EACH ≡

LOUISIANA SLIDERS

Mini burgers, with sweet tomato relish and cream burger sauce and salad.



£25 FOR ALL AND £5 FOR THE SLIDERS

≡ DRINK PACKAGES ≡

≡ 30 COCKTAILS FOR £360 ≡



BOURBON GINGER SNAP

Horse with no name Bourbon, Gingerbread syrup, Beer syrup, Lemon juice, Egg white

FESTIVE FIZZ

Drambuie Prosecco Cinnamon

PROSECCO RECEPTION ON ARRIVAL

£6PP*

TWENTY BEERS

Budweiser Coors

£100

FOUR BOTTLES OF WINE

*El Supremo Malbec • El Supremo Sauvignon Blanc
• Pinot Grigio Rose Delle Venezie*

£125

FOUR BOTTLES OF PROSECCO

Valdobbiadene Prosecco DOC

£150

FOUR BOTTLES OF CHAMPAGNE

Taittinger Brut reserve

£400



≡ DRINKS VOUCHERS ≡

≡ £8 ≡

VALID FOR A BEER, WINE (125ML),
SINGLE HOUSE SPIRIT WITH A MIXER

≡ £11 ≡

VALID FOR A SELECTION
OF CHRISTMAS COCKTAILS