



CHRISTMAS FEAST MENU

£65 per guest

all dishes are served to share - everyone gets to try everything
only a pre-order of turkey or steak for the party is required

hot artichoke & parmesan dip, flame-grilled sourdough v (£4 supp. per guest)

STARTERS

dry-aged beef fillet carpaccio, truffle aioli, parmesan gf

soft shell crab tempura, black garlic ponzo aioli

burnt miso aubergine, garlic labneh, coriander oil,
seeds, pomegranate vg/gf

MAINS

roast turkey, apple & herb stuffing, creamed corn, cranberry sauce
or
45 day-aged native breed côte de boeuf gf (£10 supp. per guest)

roast salmon, spinach, tartare beurre blanc gf

grilled cauliflower, apricot & pine nut pesto, crispy leaves vg

roast potatoes, carrots, kale, sprouts, port gravy

pigs in blankets (£3 supp. per guest)

DESSERTS

sticky toffee brioche doughnuts v

chocolate & dulce de leche torte v

rose & raspberry pavlova vg/gf

mince pies & our Jampot house blend filter coffee (£6 supp. per guest)

PLEASE NOTE THAT THIS IS A SAMPLE MENU & SUBJECT TO CHANGE