



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

bresaola, pickled grapes, suya oil, 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
56 day-aged native breed New York strip^{or} gf (£10 supp. per guest)
miso cod, smoked celeriac, sake-braised leeks, pickled girolles 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
rose & raspberry pavlova vg/gf
festive petit fours v

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

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