



## CHRISTMAS GROUP MENU

£50 per guest  
choice of three courses  
available for groups of up to 14 guests | pre-order required

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

smoked barbery duck, pickled dates, rocket, pomegranate, anise, balsamic gf  
beetroot-cured gravadlax, shredded sprouts, apple, mustard, lavosh crackers  
tempura broccoli, sesame glaze vg  
wild rice, quinoa, spinach, roast squash, pomegranate, seeds vg/gf

bone-in chicken schnitzel, mushrooms, sage  
cod loin, parmesan, sun-dried tomatoes, spinach gf  
truffled portobello & sweet potato Wellington, porcini cream vg  
grilled cauliflower, green tahini, cassava, kale, olive verde vg/gf  
380g native breed New York strip gf (£10 supp. per guest)

for the table:

roast potatoes, carrots, kale, sprouts  
pigs in blankets (£3 supp. per guest)

sticky toffee brioche doughnuts v  
rum baba, blackberries, mascarpone v  
black forest pavlova, coconut cream vg/gf

mince pies & Gentlemen Baristas filter coffee (£6 supp. per guest)

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