



## 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, grilled flatbread 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

roast cod, herb crust, parsnip & fennel cream, herb oil gf

truffled portobello & sweet potato Wellington, porcini cream vg

grilled cauliflower, green tahini, cassava, kale, olive verde vg/gf

for the table:

roast potatoes, carrots, kale, sprouts

pigs in blankets (£3 supp. per guest)

sticky toffee brioche doughnuts v

white chocolate brûlée, vanilla biscotti, cherries v

pavlova, coconut cream, cranberry compote vg/gf

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

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