



CHRISTMAS GROUP MENU

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

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

STARTERS

smoked duck, apricot & wild mushroom terrine, brioche toast

beetroot-cured gravadlax, ^{or} caviar, apple, vinaigrette gf

tempura broccoli, ^{or} sesame glaze vg

wild rice & quinoa salad, spinach, roast squash, pomegranate, seeds ^{or} vg/gf

MAINS

bone-in chicken schnitzel, wild mushroom ragout, cranberry

roast hake, rainbow chard, ^{or} brown shrimp butter gf

grilled cauliflower, apricot & pine nut pesto, ^{or} crispy leaves vg/gf

380g native breed New York strip ^{or} gf (£10 supp. per guest)

for the table:

roast potatoes, carrots, kale, sprouts

pigs in blankets (£3 supp. per guest)

DESSERTS

sticky toffee brioche doughnuts v

chocolate & dulce de leche ^{or} torte v

rose & raspberry pavlova ^{or} 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