



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 (£5 supp. per guest)

STARTERS

smoked duck, apricot & wild mushroom terrine, brioche toast

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

burnt miso aubergine, garlic labneh,
coriander oil, seeds, pomegranate ^{or} vg/gf

MAINS

roast chicken, winter roots, chestnut purée, cranberry jus gf

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

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

380g 56-day aged native breed New York strip ^{or} gf (£12 supp. per guest)

for the table:

roast potatoes, carrots, kale, sprouts

pigs in blankets (£5 supp. per guest)

DESSERTS

sticky toffee brioche doughnuts v

milk chocolate fondant, crème fraîche ^{or} 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