



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
or
beetroot-cured gravadlax, caviar, apple, vinaigrette gf
or
burnt miso aubergine, garlic labneh,
coriander oil, seeds, pomegranate vg/gf

MAINS

roast chicken, winter roots, chestnut purée, cranberry jus gf
or
roast hake, rainbow chard, brown shrimp butter gf
or
grilled cauliflower, apricot & pine nut pesto, crispy leaves vg
or
380g 56-day aged native breed New York strip gf (£12 supp. per guest)

for the table:

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

DESSERTS

sticky toffee brioche doughnuts v
or
milk chocolate fondant, crème fraîche v
or
rose & raspberry pavlova 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