



CHRISTMAS HYBRID MENU

£55 per guest

starters & desserts to share | choice of individual main courses

available for groups of up to 18 guests | pre-order required

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

smoked barbary duck, pickled dates, rocket, pomegranate, anise, balsamic gf

beetroot-cured gravadlax, shredded sprouts, apple, mustard, lavosh crackers

crispy aubergine, Korean BBQ vg

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

black forest pavlova, coconut cream vg/gf

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

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