



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, 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
crispy aubergine, Korean BBQ vg

bone-in chicken schnitzel, mushrooms, sage
or
roast cod, herb crust, parsnip & fennel cream, herb oil gf
or
truffled portobello & sweet potato Wellington, porcini cream vg
or
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

pavlova, coconut cream,
cranberry compote vg/gf

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

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