



CHRISTMAS PREMIUM GROUP MENU

£60 per guest
choice of three courses
available for groups of up to 14 guests | pre-order required

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

STARTERS

beef carpaccio, truffle aioli, parmesan gf
or
Scottish scallop, parsnip purée, saffron cream, caviar gf
or
aged gouda croquettes, lingonberry v
or
burnt miso aubergine, garlic labneh, coriander oil, seeds, pomegranate vg/gf

MAINS

roast turkey, apple & herb stuffing, creamed corn, cranberry sauce
or
whole grilled sea bass, pickled cucumber, nuoc cham gf
or
acorn squash & sage pithivier, velouté, aged balsamic vg
or
grilled cauliflower, apricot & pine nut pesto, crispy leaves vg/gf
or
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)

DESSERTS

sticky toffee brioche doughnuts v
or
chocolate & dulce de leche torte 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