



# CHRISTMAS PREMIUM GROUP MENU

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

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

## STARTERS

bresaola, pickled grapes, suya oil, parmesan gf  
or  
Scottish scallop, parsnip purée, saffron cream, caviar gf  
or  
aged gouda croquettes, honey mustard v  
or  
burnt miso aubergine, garlic labneh, coriander oil, seeds, pomegranate vg/gf

## MAINS

roast turkey, apple & herb stuffing, creamed corn, cranberry sauce  
or  
miso cod, smoked celeriac, sake-braised leeks, pickled girolles gf  
or  
truffle sweet potato & portobello Wellington, porcini cream vg  
or  
grilled cauliflower, apricot & pine nut pesto, crispy leaves vg  
or  
380g 56-day aged 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  
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**