

FESTIVE PARTY MENU

2 COURSES £52 | 3 COURSES £55 PER PERSON

For parties of 4 and above – pre order only

PRE ORDER YOUR WINE

Reserve your wine ahead of your festive booking and enjoy 10% off your order. Minimum spend of £250 applies. Explore our full range of drinks packages – just ask a team member for details.

STARTERS

Creamy celeriac soup, chestnut crisps, mushroom crackling, rose harissa (vg)

Pastrami cured salmon, pickled daikon, fennel and dulse seaweed salad, buttermilk and dill dressing

Ricotta gnocchi, roast pumpkin, crispy sage, beurre noisette, amaretto biscuits (v)

Roast and pickled beetroot, Mozzafoire pearls, white balsamic crackling, toasted buckwheat (vg)

Brûlée chicken liver parfait, orange chutney, chargrilled sourdough

MAINS

Butter roasted turkey, cranberry, sage and pork stuffing, pig in blankets, maple carrots, sprouts, roast potatoes, gravy

Slow-cooked beef short rib, truffled creamy polenta, Blacksticks Blue, chimichurri, lentil jus

Picanha steak, smoked bacon and onion gravy, seasoned fries, watercress

Hake Kyiv, crab and chive butter, charred broccoli, olive oil mash, lobster gravy

Vegan haggis, cheese and potato pie, black cabbage, maple heritage carrots,

smoked almonds, mushroom jus (vg)

PUDDINGS

Christmas pudding fondant, marmalade mandarins, vanilla brandy sauce (v)Caramelised white chocolate panna cotta, coffee syrup, Biscoff crumb

Sticky toffee pudding, butterscotch sauce, banana split ice cream (v)Spiced apple and golden sultana crumble, almond and coconut, mulled cider custard (vg)Cognac chocolate truffles

Selection of British cheese, crackers, grapes, smoked chilli jam (v) (+£5 supplement)

