

FESTIVE PARTY MENU

3 COURSES £60 PER PERSON

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

Roast cauliflower and watercress soup, lovage pesto, Irish soda bread

Haggis fritters, pickled baby carrots, chestnut hummus (vg)

Roast beets, Mozzafoire, white balsamic crackling, buckwheat (vg)

Duck, hispi and lentil roll, mandarin hoisin

Smoked trout, confit potato, Burford egg, ravigote

MAINS

Sage roasted turkey, roast potatoes, sprouts, pig in blanket, gravy, cranberry sauce

Rump of Scotch beef, Baron Bigod crust, roast garlic mash, pancetta, shallot and Madeira jus (£6.5 supplement)

Cod Kyiv, crab and chive butter, broccoli purée, Pont Neuf potato, lobster gravy

Venison haunch, Roscoff onion, black cabbage, grape mustard gravy

Vegan red pepper and feta pithivier, roasties, wilted greens (vg)

PUDDINGS

Chocolate marquise, pistachio brittle, blood orange sorbet

Vegan raspberry and sherry trifle (vg)

Iced Christmas pudding parfait, miso caramel

Apple and cinnamon brûlée, golden raisin biscotti

Cashel Blue cheese, grapes, chutney, plum and date crackers

