



FESTIVE MENU

£50 per person | Minimum 8 guests

Please pre-order one starter and one main for the entire group.

WELCOME

A glass of Champagne Brut and three canapés - £25pp

A glass of Prosecco and three canapés - £20pp

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STARTERS

Pork tortellini with chicken consommé (Ce, M, G, E)

Seared scallop, celeriac purée, green apple gel, pancetta crumb, chive oil. (F, M,)

Jerusalem artichoke, parmesan cream & truffle (M, Ce)

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MAINS

Norfolk stuffed black turkey, roast potatoes,
honey glazed root vegetables, Cavolo Nero & all the trimmings (M, G, Sd, Ce)

Crispy skin stone bass, Champagne beurre blanc, heritage carrots, kale, & Oscietra caviar. (M,F)

Chestnut & Porcini Wellington, celeriac purée, red wine jus (Sd Ce, G)

Beef fillet, red fruit cabbage, roast potatoes & Porto jus (Sd, Ce, M) - +£10pp

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DESSERTS

Spiced Christmas pudding, brandy custard & vanilla bean ice cream (M, G, E, N, S)

Chocolate yule log, blood orange compote, mixed berry sorbet (M, G, E, N, S, Sd)

Crustaceans (C), Celery (Ce), Milk (M), Eggs (E), Fish (F), Peanuts (P), Gluten (G), Lupin (L),
Nuts (N), Molluscs (Mo), Mustard (Mu), Soya (S), Sulphur dioxide (Sd), Sesame seeds (Se)

If you have any specific dietary requirements or allergy, please let your server know.

While we will do our very best to accommodate you, unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

