



CHRISTMAS

PARTY MENU

£59 per person

with half a bottle of wine selected by the sommelier

STARTERS

Ham hock compression, red currants, vanilla, celeriac puree and charred peas

Smoked haddock tart, leek and mustard aioli

Stilton mousse, port gel, gingerbread crumb and fig chutney

MAIN COURSES

Roast turkey served with all the trimmings

Fillet of beef, chestnut crumb, candied parsnips, French beans and braised potatoes

Deconstructed aubergine parmigiana

Whole roasted cauliflower, dahl and sumac yogurt

DESSERTS

Black currant soufflé with vanilla ice cream

Candied chestnuts, praline dome

Black forest yule log

Minimum 8 guests. Available from 1st to 22nd December.

For those with special dietary requirements or allergies who may wish to know about food ingredients used, please speak with the manager.
All prices include VAT. A discretionary 12.5% service charge will be added to your bill.