

## 5-Course Festive Menu

£95 Per Person

### For the Table

### 48-HOUR SOURDOUGH

Today's loaf with whipped, salted butter **v** 

### **BALSAMIC ONIONS**

Balsamic pickled baby onions **v** 

#### OLIVES

Mixed pitted olives, garlic & sun-dried tomato **VE/GF** 

### | Starters |

#### BEEF CARPACCIO

Thinly sliced seared beef fillet, truffled pine nut dressing, focaccia crumb, sun-dried tomato purée, aged parmesan **GF**\*

### CORNISH CRAB CROQUETTES

Lobster aioli, keta caviar, parsley oil

### ROASTED CELERIAC SOUP

Truffle oil, apple gel, parsnip crisp **ve/gf** 

### SCALLOP ST. JACQUES

Seared scallops, seaweed & garlic butter, parmesan crumb, Avruga caviar

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#### ROASTED NORFOLK TURKEY

Duck fat roast potatoes, pigs in blankets, braised red cabbage, glazed root vegetables, red wine gravy, cranberry & mulled spice sauce GF\*

# WILD MUSHROOM & SPINACH GALETTE

Pommes Anna, glazed winter vegetable VE

### DRY-AGED SIRLOIN 300G

Grilled Sirloin steak, triple-cooked chips, watercress & peppercorn sauce **GF** 

### ROASTED HALIBUT

Crayfish and saffron bisque, rope grown mussels, chantenay carrots, buttered greens **GF** 

### Desserts

### **CHRISTMAS PUDDING**

Brandy Plant-Based Cream & cranberry compote **VE/GF** 

# DARK DECADENT CHOCOLATE MOUSSE TORTE

Rich chocolate mousse with a white chocolate and cream centre, infused with whisky and coffee liqueur **V** 

### **BAKED CHEESECAKE**

Mulled winter berry compote V/GF

### ARTISAN CHEESE BOARD

A curated selection of artisanal cheeses by Neal's Yard, served with sticky fig chutney and crisp crackers **v** 

### Afters

**COFFEE & MACARONS TO FINISH** 

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

V Vegetarian V<sup>★</sup> Vegetarian Option Available **VE** Vegan **VE\*** Vegan Option Available **GF** Gluten Free **GF\*** Gluten Free Option Available



# Canapés

£5 PER CANAPÉ | 4-6 CANAPÉS PER PERSON MINIMUM ORDER: 50 PER ITEM

### ∤ Plant & Vegetarian ⊢

SWEET POTATO FALAFELS, PLANT BASED MINTED YOGHURT VE

BEETROOT AND BALSAMIC TARTLET WITH HERBED PLANT CREAM CHEESE VE WILD MUSHROOM ARANCINI, SUN-DRIED

TOMATO PESTO VE/GF PANKO-CRUMBED BRIE BITES WITH TRUFFLE MAYO WGF

## Meat LEMON & THYME CHICKEN LOLLIPOPS WITH HOUSE HOT SAUCE GF

PIGS IN BLANKETS WITH MULLED CRANBERRY SAUCE MINI BEEF SLIDERS

ROAST BEEF & HORSERADISH MINI YORKSHIRE PUDDING

### Fish

#### WHITE CRAB & CUCUMBER CUPS GF

CHIP SHOP COD WITH TARTARE SAUCE MINI PRAWN BRIOCHE ROLL WITH MARIE ROSE SAUCE & CAVIAR CRISPY PRAWNS WITH SWEET CHILLI & LIME

## Sweet

DARK CHOCOLATE & ORANGE BROWNIE BITES VE/GF

LEMON POSSET CHOUX BUN V WINTER PAVLOVA WGF FRENCH MACARON SELECTION V

# Signature Bowls

£9 PER BOWL | 3-4 BOWLS PER PERSON MINIMUM ORDER: 50 PER BOWL

### ⊣ Plant & Vegetarian ⊦

BASIL PESTO GNOCCHI, ASPARAGUS & SNOW PEAS

Charred tomato purée, parmesan crisp VE

WILD MUSHROOM, TARRAGON & BLACK TRUFFLE RISOTTO
Vegan parmesan, basil oil **VE/GF** 

MINI PLANT BURGER, SMOKED CHEDDAR Crispy onions, aioli, rosemary salted fries VE

WINTER HEIRLOOM TOMATO & BOCCONCINI MOZZARELLA SALAD Purple basil, balsamic glaze V/GF

### — Meat ⊢

ROASTED PIGS IN BLANKET, BUTTERY MASH Sage jus, crispy onions

> GRILLED BEEF FILLET Triple-cooked chips, peppercorn sauce GF

BLACKENED CHICKEN, CREAMED CORN Chimichurri, sage jus GF

MINI CHEESE BURGERS Dill pickles, crispy onions, rosemary salted fries

### ⊣ Fish ⊢

CRAYFISH COCKTAIL
Pickled cucumber, Marie rose, Avruga caviar

BEER-BATTERED HADDOCK AND CHIPS Tartare sauce, minted crushed peas

MINI LOBSTER AND PRAWN BRIOCHE Marie Rose, Avruga caviar, fries

**HERB-CRUSTED SEABASS** 

Mini potato rosti, saffron bisque GF

### $\dashv$ Sweet $\vdash$

CHOCOLATE AND ORANGE BROWNIE Cherry compote VE/GF

> BAKED VANILLA CHEESECAKE Winter berry compote V/GF

> > FRESH FRUIT SALAD

Coconut cream, toasted seeds VE/GF

WINTER BERRY FRUIT ETON MESS Whipped cream V/GF

**V** Vegetarian V\* Vegetarian Option Available

**VE** Vegan VE\* Vegan Option Available

**GF** Gluten Free GF\* Gluten Free Option Available