



PLEASE CHOOSE 3
DISHES PER COURSE
£75PP

We recommend a sharing style service. If you wish to have the dishes individually plated, a pre-order and seating plan is required.



STARTERS



Roasted parsnip soup ^{VG, GF}

Ham hock terrine, piccalilli, brioche

Salmon gravlax, beetroot horse radish, house pickles ^{DF, GF}

Winter squash tarte fine, rocket salad ^{VG}

MAIN COURSE



All mains served with braised red cabbage, roast potatoes, carrots and parsnips to share ^{VG, GF}

Turkey ballotine, cranberry sauce, pigs in blankets ^{DF}

Salmon, dill hollandaise ^{GF}

Sweet potato wellington, mushroom glaze ^{VG}

Porchetta, braised kale, apple ^{GF, DF}

Shin of beef, roasted shallot, mushroom sauce ^{GF}

DESSERT



Christmas pudding, brandy custard ^V

Vegan Christmas pudding, whipped cream candy fruit ^{VG, GF}

Chocolate delice, honeycomb, raspberries ^V

Vanilla and nutmeg panna cotta ^{VG, GF}

V vegetarian - VG vegan - GF gluten-free - DF dairy-free

If you have any allergies or dietary requirements, please speak to a member of staff for more information.

A discretionary 12.5% service charge will be applied to your bill.



PLEASE CHOOSE 3
DISHES PER COURSE
£85PP

We recommend a sharing style service. If you wish to have the dishes individually plated, a pre-order and seating plan is required.



STARTERS



Parsnip truffle soup ^{VG, GF}

Ham hock terrine, piccalilli, brioche

Salmon gravlax, beetroot horse radish, house pickles with keta caviar ^{DF, GF}

Winter squash tarte fine, rocket salad ^{VG}

MAIN COURSE



All mains served with braised red cabbage, roast potatoes, carrots and parsnips to share ^{VG, GF}

Turkey ballotine, cranberry sauce, pig in blankets ^{DF}

Turbot, champagne beurre blanc ^{GF}

Sweet potato wellington, mushroom glaze ^{VG}

Pork belly, braised kale, apple, jus ^{GF, DF}

Rib of beef, red wine sauce ^{GF}

DESSERT



Christmas pudding, brandy custard ^V

Vegan Christmas pudding, whipped cream candy fruit ^{VG, GF}

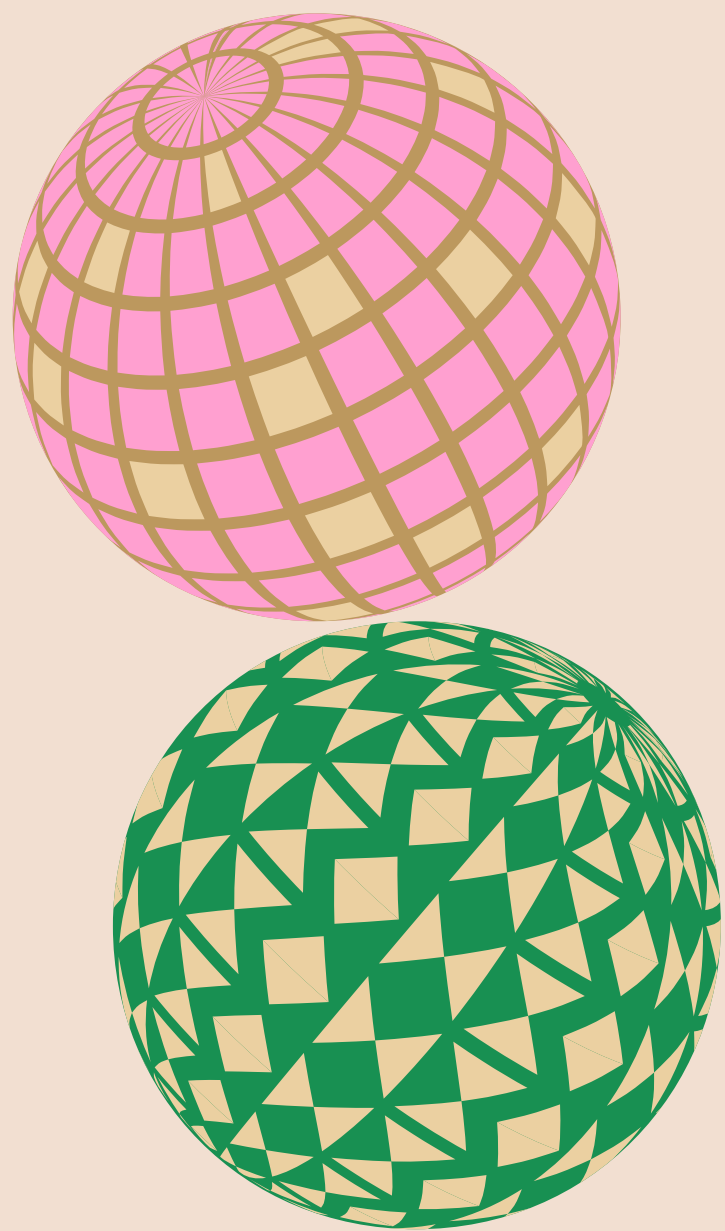
Chocolate delice, honey combe, raspberries ^V

Vanilla and nutmeg panna cotta ^{VG, GF}

V vegetarian - VG vegan - GF gluten-free - DF dairy-free

If you have any allergies or dietary requirements, please speak to a member of staff for more information.

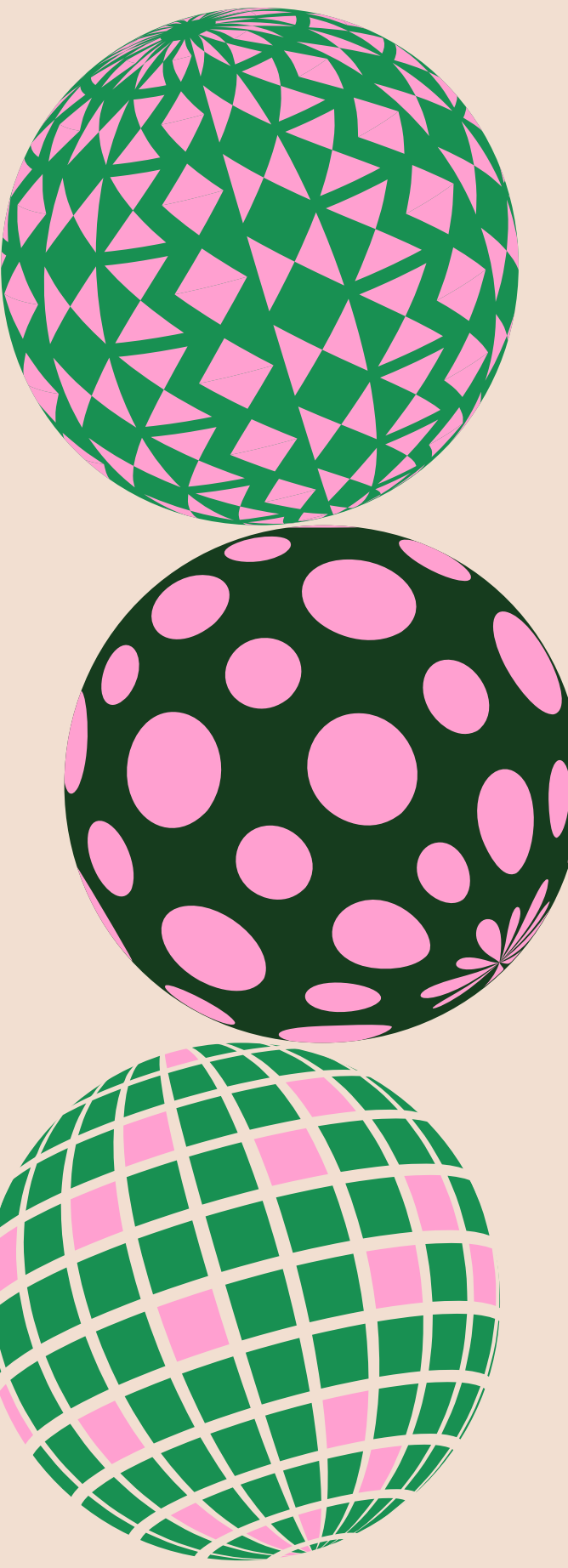
A discretionary 12.5% service charge will be applied to your bill.



6 CANAPES
£24PP

8 CANAPES
£30PP

10 CANAPES
£32PP



BITES



- Wild mushroom & thyme on toast ^{VG}
- Linseed cracker, whipped tofu, sundried tomato ^{VG}
- Spiced butternut squash tartlets ^{VG}
- Thyme and red pepper arancini ^V
- Hot cranberry glazed pigs in blankets ^{GF}
- Beef short rib croquettes, truffle aioli
- Smoked mackerel, horseradish cream, vol-au-vent
- Smoked salmon, pickled cucumber ^{GF, DF}
- Prawn cocktail lettuce cups ^{GF}
- Chicken lollipops, sriracha mayo ^{GF}
- Pork and cranberry sausage roll ^V

SWEET BITES



- Mince pie, brandy whipped cream ^V
- Smoked caramel profiteroles ^V
- Chocolate orange truffles ^{V, GF}
- Chocolate ganache tarts ^V
- Blue stilton, white grape, linseed cracker ^V

BOWLS



- 18 hour beef short rib, truffle mash, jus ^{GF}.....£9
- Roast turkey with mini fondant potato, pigs in blankets & gravy ^{GF}.....£9
- Cranberry glazed celeriac with mini fondant potato, Brussels sprouts & gravy ^{VG, GF}.....£9

V vegetarian - VG vegan - GF gluten-free - DF dairy-free

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