

Christmas Season Group Menu £35.95 per person

Available for groups of any size up to 25 by pre-order only.
An alternative menu is available for groups of 25-40 people.

Starters

Puy lentil and pancetta soup
Braised longhorn beef shin, horseradish, parsley crumb
Applewood smoked salmon, baby gem, truffle soya dressing
Golden beetroot, Sarawak pepper goats' curd, hyssop

Mains

Roast free range, organic Suffolk bronze turkey, confit leg rillettes, fondant potato, brussel tops and carrots, light jus
Venison haunch, smoked mash, Swiss chard, redcurrant jus
Wild South Coast hake, ecrasé of pink banana pumpkin, spiced golden raisin dressing
Chestnut gnocchi, shitake mushroom Bolognese, oregano

Desserts

Goats' milk panna cotta, macerated cherries, pink peppercorn
Brioche Christmas pudding, brandy espuma
Orange and cardamom crème brûlée, Sablé Breton
Two cheeses, Muscat grapes, rye bread

Additional vegetarian dishes are available on request.
Some of our vegetarian dishes are already suitable for vegans and we are pleased to adapt dishes.

