

Christmas Party Menu



45 per person

Starters

Roasted Sweet Potato Soup

Seed Pesto | Lime Crème Fraiche | Chilli Oil

D V
(or VE)

Mackerel

Ceviche | Cucumber | Chorizo | Lemon Gel | Horseradish Cream | Crackling

D G

Beef Terrine

Shimeji Mushrooms | Aioli | Burnt Onion | Nasturtium

Mushroom Tart

Jerusalem Artichokes | Wild Mushrooms | Parmesan Custard | Truffle | Seaweed

D G V
(or VE)

Mains

Wild Halibut

Burnt Leek | Roast Shallots | Chanterelle Mushrooms | Tarragon Potatoes

Vin Jaune Butter Sauce | Sea Purslane | Seaweed

D

Fillet of Beef

(+ 5 supplement)

Roasted Beetroot | Celeriac | Cavolo Nero | Potato Galette | Heritage Carrots

Pickled Shallot | Truffle Sauce Parsley Oil

D

Maple Glazed Duck Breast

Bubble & Squeak | Rainbow Chard | Confit Leg | Blackberries | Tenderstem Broccoli

Pickled Carrots

D G

Roasted Aubergine

Baba Ganoush | Onion Bhaji | Lentil Dhal | Spinach | Katsu

VE

Desserts

Tiramisu

Coffee Syrup | Mascarpone Cream | Coffee Gel | Cappuccino Ice Cream

D G V

Chocolate & Caramel Delice

Cocoa Nib | Banana & Toffee Ripple Ice Cream

D V

Pear Almondine

Pear Textures | Cinnamon Clotted Cream | Almond

D N V

Selection of Five World Cheeses (+ 5 supplement)

Chutney & Biscuits

D G N

please inform your server if you have any dietary requirements | some dishes may contain lead shot

D contains dairy

G contains gluten

N contains nuts

V vegetarian

VE vegan