

Winter Party menu

3 Course menu & Festive Bellini for groups of eight or more £49

A choice of 4 starters, 4 mains and 4 desserts,
a selection of side orders, water and a selection of tea or coffee

As above with half a bottle of house wine per person £58

A choice of 4 starters, 4 mains and 4 desserts,
a selection of side orders, water and a selection of tea or coffee

Starters

Roast butternut squash salad, kale, tahini dressing, pine nuts (v)
Spiced parsnip and apple soup (v)
Confit salmon fillet, fennel salad, tarragon and tomato dressing
Game rillettes, quince chutney

Mains

Wild mushroom, Comté and leek pithivier (v)
Sea bass fillet, Jerusalem artichoke puree, kale, lemon butter sauce
Roast pheasant, prune and bacon rolls, Armagnac jus, bread sauce, game chips
Daube of beef, tomato, fennel, olives, herbs

Desserts

Chocolate pot salted caramel (v)
Prune and Armagnac crème brûlée (v)
Blackcurrant jelly, vanilla whipped cream, madeleines
Steamed ginger pudding, custard (v)

Sides (v)

Selection of seasonal vegetables to share

(*) For groups of 8 to 12 people, we ask diners to preorder and send their selection to us 3 days before their visit.

For groups of 13 people or more, please select one starter, one main and one dessert from the menu to offer your guests. We will cater for all dietary requirements separately to the set menu.

Please note these menus are subject to change. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your final bill.

