

Winter Party menu for group bookings

3 Course menu for groups of eight or more £49

A choice of 4 starters, 4 mains and 4 desserts,
a selection of side orders, Festive Bellini, water

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

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Starters

Potted shrimps, pickled cucumber, toasted sourdough
Mushroom and Madeira tart, 63°C Clarence Court egg, hollandaise
Marinated salmon, fennel, green peppercorns, pink grapefruit
Duck rillettes, onion confit, cornichons

Mains

Roast pheasant, prune and bacon rolls, parsnip purée, juniper gravy
Fillet of cod, lentils, kale, curry spices
Rump of Romney Marsh lamb, shallot and béarnaise tart, spinach, red wine sauce
Ricotta gnudi, jerusalem artichokes, sage, brown butter

Desserts

Chocolate pot, salted caramel
Steamed ginger pudding, custard
Blackcurrant poached pear, Chapel Down syllabub, madeleines
Cinnamon cream tart, blackberry compote

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.

