

Christmas Festive menu for group bookings

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

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Starters

Roast butternut squash salad, kale, tahini dressing, pine nuts (v)
Jerusalem artichoke soup, truffle cram (v)
Baltic herring, pickled cucumber, horseradish and dill cream
Game rillettes, quince chutney

Mains

Potato and parsnip rosti, spinach, poached egg, calvados sauce (v)
Fillet of salmon, lentils, curry spices, coriander
Roast pheasant, celeriac puree, glazed apple, calvados sauce
Daube of beef, tomato, fennel, olives, herbs

Desserts

Chocolate pot salted caramel (v)
Prune and Armagnac crème brûlée (v)
Treacle tart, clotted cream
Passionfruit bavaois (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.

