



Christmas Feasting Menu

3 courses £48.00 | minimum 8 people

Sharing platters

Smoked mackerel, horseradish, beetroot and watercress

Lobster shots with saffron aioli

Roasted cauliflower, lentil, kale, shallot and goats curd salad

Guinea fowl and ham hock terrine with cranberry relish

Mains

Roast bronzed turkey, prune and Armagnac stuffing with port wine jus

Salt baked wild sea bass with mandarin and cranberry salsa

Butternut squash and blue cheese wellington with sage and onion cream

Sides

Pigs in blankets

Roast potatoes

Spiced red cabbage

Brussel sprouts with chestnuts and cranberries

Honey roast heritage carrots

Steamed kale

Desserts

Traditional Christmas pudding with brandy custard

Bitter chocolate tart with pistachio crème fraiche

Clementine and cranberry trifle

A discretionary service charge of 12.5% will be added to your bill.

All of our dishes are prepared in an environment where nuts are present.

Please let us know if you have any dietary requirements and we shall do our best to accommodate.