

CHRISTMAS PARTY

£35pp

A cocktail on arrival

To start

Beetroot soup, apple dice, cashew cream, beetroot powder, griddled bruschetta (vg, n)

Crispy pork belly, root vegetable slaw, roasted celeriac purée (gf, df)

Smoked haddock rarebit, potato terrine, artichokes (gf)

To follow

Pan-seared duck breast, braised pak choi, confit leg potato cake, spiced carrots (df)

Baked mushroom, chestnut & cranberry pithivier, roasted cauliflower, salsify, turnip, kale (vg, n)

Roasted cod fillet, butternut squash fondant, chorizo, mussel & parsley broth (df, sf)

To finish

Warm frangipane & mincemeat tart, cream Chantilly, orange syrup

Spiced pear crème brûlée (gf)

Caramelised apple tarte Tatin, cinnamon ice cream (vg)

A discretionary service charge of 10% will be added to your bill.

If you have any dietary requirements, please let a member of our team know in advance. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.

vg=vegan, v=vegetarian, gf=gluten free, n= nuts, df= dairy free, sf= shellfish