

CHRISTMAS PARTY MENU

(Minimum of 6 guests)

Available from 28th November to 30th December

STARTER

Roscoff onion & cider velouté, crispy onion, foccacia
Smoked salmon & crayfish tartare, herbed crème fraîche, rye bread
Aylesbury duck liver parfait, pickled blackberries, honey brioche

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MAINS

Great Garnetts Turkey, pigs in blankets, chestnut & cranberry stuffing, duck fat
roast potatoes, honey roast parsnips & Brussel sprouts

Duo of Herefordshire beef, roasted shallots, celeriac purée,
bacon Brussel sprout tops & Hermitage jus (*£12 supplement*)

Roasted iron bark pumpkin & Cromwell bishop stilton risotto,
Truffle mixed nut crumble

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CHEESE COURSE

Brie de meaux cheese, seasonal chutney, seeded spelt cracker

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DESSERT

Traditional LillyPuds Christmas pudding, brandy crème Anglaise
Valrhona chocolate marquise, toasted almonds & blood orange sorbet
Treacle tart, butterscotch sauce & salted caramel ice cream

4 Courses
£38 per person

Bespoke wine pairings & vegan options available upon request.

This menu is subject to market changes & available to pre-order only.

A non-refundable deposit of £20 per person is required at the time of the booking.

Pre-orders must be received 10 days prior the date of the event.