

CANAPE MENU

Hot

Great Garnetts Old spot Scotch egg
Crispy Squid, lemongrass chilli & coriander
Smoked tomato & hazelnut Tart v
Wild mushroom & comté cheese croquettes v

Cold

Bayonne ham & celeriac rémoulade
Beetroot & marinated goats cheese v
Smoked salmon tartare, pink ginger
Duck liver parfait & seeded spelt cracker

*£21.50 per person
(4 canapés)*

***Menus are subject to market availability
Please let the manager know of any allergies or dietary requirements***

*This menu is available to pre-order only & a non-refundable deposit of £10 per person is required at the time of the booking. Pre-orders must be received 10 days prior the date of the event.
An optional gratuity of 12.5% will be added to your bill.*

CLASSIC CHRISTMAS MENU

*Available from 28th November to 30th December
(Minimum of 6 guests)*

Smoked salmon & crayfish tartare, herbed crème fraîche, rye bread

∞

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

∞

Traditional LillyPuds Christmas pudding, brandy crème Anglaise

3 Courses
£36 per person

*Bespoke wine pairings, vegetarian and vegan options available upon request.
Menus are subject to market changes.*

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An optional gratuity of 12.5% will be added to your bill.*

DELUXE CHRISTMAS MENU

Available from 28th November to 30th December

(Minimum of 6 guests)

STARTER

Aylesbury duck liver parfait, pickled blackberries, puffed wild rice & honey brioche

∞

MAIN

Duo of Herefordshire beef, roasted shallots, celeriac purée, bacon Brussel sprout tops & Hermitage jus

∞

CHEESE

Brie de meaux, seasonal chutney, seeded spelt cracker

∞

DESSERT

Valrhona chocolate marquise, toasted almonds & blood orange sorbet

4 Courses
£55 per person

Bespoke wine pairings, vegetarian and vegan options available upon request.

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