



Set Menu Selection

Please select one set menu from the choices below for your party

Please note Festive menu apply from 22nd November 2021 to 23rd December 2021 only. Min 14 /Max 21 guests

(The menu is subject to change, based upon seasonality and availability of produce)

Menu A £38.00 per person

Cauliflower Soup, Smoked Salmon & Caviar

∞

Roast Pheasant, Pickled Red Cabbage, Celery & Golden Raisins

∞

Christmas Pudding, Brandy Sauce

Menu B £42.00 per person

Terrine a La Richelieu, Cornichons & Mustard

∞

Roast Cod, Creamed Sprouts, Chestnuts & Bacon

∞

Rum Baba 'by the inch', Crème Chantilly

VAT is included at the current rate

15% discretionary service will be added to your bill



Menu C £50.00 per person

Dorset Crab, Toasted Sourdough, Pea shoots

∞

Beef Wellington, Creamed Potatoes & Madeira Jus

∞

Apple Tarte Tatin & Crème Fraîche

Our Head Sommelier, Stephen, is very happy to recommend wines to accompany your chosen menu selection.

Chris and Jeff Galvin's first cookbook, "Galvin: A Cookbook De Luxe" will be available to you and your guests to purchase at the restaurant for the price of £25.00 per Person, with the unique opportunity to have it signed by Chris and Jeff Galvin to your guests

VAT is included at the current rate

15% discretionary service will be added to your bill



Festive Menu £42 per person

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Min 9 /Max 14 guests

STARTERS

Cauliflower Soup, Smoked Salmon & Caviar

or

Ham Hock, Parsley Terrine, Piccalilli & Toast

or

Beetroot Carpaccio, Walnuts & Goats Cheese

MAINS

Roast Cod, Creamed Sprouts, Chestnuts & Bacon

or

Pumpkin & Sage Risotto

or

Rump of Lamb, Salsa Verde & Pommes Anna

DESSERTS

Christmas Pudding & Brandy Sauce

or

Apple Tarte Tatin & Crème Fraiche

or

Assiette De Fromage

VAT is included at the current rate

15% discretionary service will be added to your bill