



CHRISTMAS PARTY MENU

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

CANAPÉS

Truffle gruyere

Smoked duck waldorf

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STARTER

Smoked salmon & cod roe tartlet, herb crème fraîche & compressed cucumber

Great Garnetts pork rillettes, winter black truffle, pickled blackberries, popcorn, toasted sourdough

Spiced parsnip & apple velouté, poppy seed brioche

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MAIN COURSE

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

Herefordshire beef cheeks, roasted shallots, bacon, mushrooms, smoked pommes purée & Hermitage jus
(Supplement £12pp)

Barbequed salt baked celeriac, black garlic, heritage beetroot, kale, cider & hazelnut

Roasted ballotine of Icelandic cod, artichokes, red pepper rouille & aubergine crisps

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SHARING CHEESE COURSE

Selection of Farmhouse cheeses, mulled wine chutney, grapes & seeded rye cracker

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DESSERT

Traditional LillyPuds Christmas pudding, brandy crème Anglaise

Warm Valrhona chocolate tart, crystalized almonds & blood orange sorbet

Apple Tarte Tatin, apple crisp & crème Normande

3 courses & canapes £46

4 courses & canapes £55

Menus are subject to market changes / Bespoke wine pairings & vegan options available upon request.

This menu is 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.