



**South Indian flavours with a seasonal,
plant-based freshness**

Served together family-style

Idli and fresh tomato Sambhar

Salad of radish, fennel and pomegranate with mint

Pumpkin and savoy cabbage Thoran

Rich black bean dal

Short grain brown rice or flatbreads

-

Cardamom ice cream with frozen raspberries and pistachio

Masala chai

£30 per person

All menus are sample only



Mediterranean winter-feels

The table can also share a mix of each course

Buffalo mozzarella and caponata

or

Baba ganoush, pickles and crudités

-

Whole roasted partridge

or

Roast ChalkStream® trout

or

FRoast Crown Prince pumpkin

Lentils and quince salsa verde, roast potatoes and leaf & herb salad

-

Flourless orange and almond torte

or

Chocolate sorbet

£40 per person

All menus are sample only



Pie menu

Served together family-style

Fennel, orange and olive salad

-

Chicken, leek & tarragon pie

or

Mushroom, leek & tarragon pie

Mash and spiced red cabbage

or

Skin-on fries and seasonal leaf salad

-

Christmas trifle

or

Chocolate, raspberry & banana sundae

(or a mix of both for the whole table to share)

£40 per person

All menus are sample only



Winter duck feast

Something really special, and very Christmassy without resorting to the obvious with the duck served over two courses. For the best atmosphere, the whole table should share this meal (although we can of course serve vegetarian or vegan alternatives).

Baba ganoush, pickles and crudités

-

Confit duck leg, puy lentils and quince

-

Roasted duck crown, gratin dauphinois and red cabbage

-

Orange and almond torte, chocolate sorbet

£60 per person

All menus are sample only



Mountain feast

Based around pizzoccheri, one of the lesser known stars of northern Italian cuisine (but possibly familiar to you skiers out there). For the best atmosphere, the whole table should share this meal.

Roasted carrot hummus, crudités and house pickles

-

Pizzoccheri alla Valtellinese:

Buckwheat pasta baked with Fontina cheese, savoy cabbage, sage, garlic and potato

Fennel, pear and radicchio salad

-

Orange and almond torte, chocolate sorbet

£38 per person

All menus are sample only



Add-ons to all menus include:

- Buffalo mozzarella | + £6 per person
- Iberico charcuterie | + £12 per person
- Griddled scallops | + £15 per person
- Cheese course | + £6 per person