Indulge in our exquisite festive menu, a culinary journey designed to delight your senses and elevate your celebrations. Priced at £200 per head, this exclusive dining experience features luxurious ingredients such as succulent lobster, premium caviar, and aromatic white truffle, ensuring an unforgettable feast for you and your guests.

Our festive menu is available for group bookings
only, from the 11th of November with a minimum
requirement of 12 people. The entire menu, was
thoughtfully crafted to accommodate dietary
requirements. However, please note that changes to individual items may not be possible.

Join us for a spectacular celebration filled with flavor and elegance—perfect for creating cherished memories with your loved ones this Festive Season.

Starters TO SHARE

Blinis, Crème fraîche & Oscrieta Caviar (v, gf*) Bluefin Tuna Tartare (gf)
Beef Tartare, Quail Egg & Black Truffle (gf)
Fried Artichokes, Grana Padano Mousse & Mint (gf*) Beetroot, Ricotta Mousse & Candied Pecan Nuts (gf*)

Middle Course INDIVIDUAL

Whole Lobster Paccheri (v, gf*)

or

Parmesan and White Truffle Risotto (v, gf, vg*)

Main TO SHARE

Wild Sea Bass Fillet, Red Onion and Buttered Spinach (gf) Venison Loin, Cavolo Nero, Buttenut Squash & Blueberry (gf) Roasted Artichoke, Peas and Broad Beans & Mustia Ricotta (v, vg*)

Sides TO S HAR E

Hand Cut Chips (vg, gf)
Tenderstem Broccoli (vg, gf) Tomato Salad (vg, gf)

Dessert INDIVIDUAL

Pistacchio Cream & Raspberry Tartalette (v)

Festive Menu 2025

*Options available