

Festive Group Menu

29th November – 5th January | 12.00 midday – 10.30pm
£34 for two courses | £39 for three courses

GLASS OF BUBBLES ON ARRIVAL

TREACLE CURED LOCH DUART SALMON

Horseradish cream, sourdough bread, pickles

ROASTED CAULIFLOWER SOUP

Golden raisin purée

ENDIVE & CASHEL BLUE SALAD

Mulled pear, walnut dressing

DUCK TERRINE

Fig chutney, brioche bun

ROASTED NORFOLK TURKEY

Sage & onion stuffing, pigs in blankets, winter vegetables

OPEN LASAGNA OF CELERIAN

Wild mushroom fricassee, glazed chestnuts, winter vegetables

BRAISED HEREFORD OX CHEEK

Hasselback potatoes, smoked bacon sauce, winter vegetables

BILLINGSGATE FISH PIE

Celeriac mash, fennel, dried winter tomato, winter vegetables

DARK CHOCOLATE TART Candied orange, vanilla cream

MULLED FRUIT SOUP Mulled wine sorbet

CHRISTMAS PUDDING Brandy custard

AWARD-WINNING BRITISH CHEESE SELECTION

Homemade crackers & chutneys

Menu for groups of 8 or more guests. We are happy to provide information pertaining to allergies & intolerances upon request. All prices are inclusive of 20% VAT. A discretionary 12.5% Service charge will be added to your bill.