

Festive Group Menu

29th November – 5th January | 12.00 midday – 10.30pm
£44 for two courses | £49 for three courses

GLASS OF BUBBLES ON ARRIVAL

ROASTED ARTICHOKE SOUP

Winter black truffle, black olive crouton

SEARED ORKNEY SCALLOPS

Maple & pine glazed pork belly, shellfish reduction

WILD GAME TERRINE

Black pepper & onion chutney

ISLE OF MULL CHEESE SOUFFLÉ

Winter tomato chutney

LINE CAUGHT STONE BASS

Lobster mash, shellfish jus, winter vegetables

ROASTED NORFOLK TURKEY

Sage & onion stuffing, pigs in blankets, winter vegetables

STEAMED HALIBUT

Brown shrimp risotto, shellfish foam, winter vegetables

ROASTED LONGHORN SIRLOIN

Ceps mushroom, creamed garlic potatoes, red wine sauce, winter vegetables

CHESTNUT & MUSHROOM WELLINGTON

Winter vegetables

PEAR, CINNAMON & STAR ANISE TATIN Cinnamon ice cream

MINT CHOCOLATE BAKED ALASKA Mint syrup

SPICED CRANBERRY MACARON Cranberry gel

TRADITIONAL HOMEMADE CHRISTMAS PUDDING

NEAL'S YARD CHEESE 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.