

Sample Christmas Menus

• *Menu A*

35 per head

- Crispy sprouts, pickled red onions, thyme & fried bread crumbs
 - Delica squash caponata, mascarpone & almonds
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 - Roast dry aged pork, sage & orange soffritto
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 - Charred turnip tops, pickled raisins & capers
 - Roasted parsley root & potatoes, garlic & rosemary
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 - Spiced apple cake & clotted cream custard
or
 - Chestnut, caramel & buckwheat tart, creme fraiche
We ask for one dessert to be taken by the whole party

• *Menu B*

42 per head

- Crispy Brussels sprouts, pickled red onion, thyme & fried bread crumbs
 - Delica squash caponata, mascarpone & almonds
 - Spit-roast ham, chicory & smoked apple sauce
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 - Oak roasted lamb, lamb pancetta & celeriac choucroute
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 - Charred purple sprouting broccoli & brown butter sauce
 - Roasted parsley root & potatoes, garlic & rosemary
 - Spiced apple cake & clotted cream custard
or
 - Chestnut, caramel & buckwheat tart, creme fraiche
We ask for one dessert to be taken by the whole party

• **SEASONAL EXTRAS**

- Beer chocolate, sea salt & olive oil **3 pp**
- Dauphinoise potatoes for the table **5 pp**
- Baked langherino & quince schiacciata **5 pp**