

THREE-COURSE FESTIVE MENU

Available Thursday 20th November – Tuesday 23rd December
Served Daily from 12:00pm

Please select one starter, one main, and one dessert from the set menu.

Starters

Roasted cauliflower soup, chilli oil, Sourdough
croutons (VG)

Ham hock terrine, pickled beetroot, black garlic
ketchup, toasted Brioche

Seared scallops, honey-glazed parsnip
purée, Chermoula paste (GF)

Mains

*All served with braised & goose-fat roasted potatoes, pan-roasted root
vegetables & condiment sauces*

Butter-roasted turkey breast, Chestnut & pork stuffing, Pigs in Blankets, pan-
roast gravy, Cranberry ketchup
*(Also available to order as a stand-alone main course **£26.00**)*

Pan-seared seabass fillet, Broccoli Rabe
Chilli garlic oil (GF)

Wild mushroom & cream gnocchi, grated
Pecorino (V)

Desserts

Christmas Pudding, Brandy Sauce
*(Also available to order as a stand-alone dessert **£8.00**)*

Gingerbread cookie skillet cake,
Clotted cream, toffee sauce (V)

British Cheese Selection, Quince,
Crackers (V)

Three-Course Festive Menu

Includes:

Jing Tea • Nespresso Coffee • Mince Pies • Party Hats • Crackers & Novelties

£56 Per Person

If you have a food allergy, intolerance or coeliac disease, please speak to a member of the team about the ingredients in your food and drink before you order. However, please be aware that due to shared cooking and preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments. All prices include VAT at the current standard rate. We operate a cashless environment. A discretionary 13% service charge will be added to your final bill.
Gluten-Free (GF) | Vegetarian (V) | Vegan (VG)



MOSAIC

NOURISHING THE APPETITE

