



CHRISTMAS GROUP MENU

£50 per guest
choice of three courses
available for groups of up to 14 guests | pre-order required

artichoke dip, parmesan, grilled flatbread v (£4 supp. per guest)

smoked barbery duck, pickled dates, rocket, pomegranate, anise, balsamic gf

or
beetroot-cured gravadlax, potato salad, caviar gf

or
grilled flatbread, crematta, braised onions, charred spring onions, seeds vg

or
wild rice, quinoa, spinach, roast squash, broccoli, apple, pomegranate, seeds vg/gf

bone-in chicken schnitzel, mushrooms, sage

or
grilled hake, lime leaf, galangal & coconut curry gf

or
truffled portobello & sweet potato Wellington, porcini cream vg

or
grilled cauliflower, green tahini, cassava, kale, olive verde vg/gf

for the table:

roast potatoes, carrots, kale, sprouts

pigs in blankets v (£3 supp. per guest)

sticky toffee brioche doughnuts v

or
chocolate cheesecake v

or
charcoal pavlova, coconut cream, cranberry compote vg/gf

mince pies & coffee (£6 supp. per guest)

PLEASE NOTE THAT THIS IS A SAMPLE MENU & SUBJECT TO CHANGE