



CHRISTMAS HYBRID MENU

£55 per guest

starters & desserts to share | choice of individual main courses
available for groups of up to 18 guests | pre-order required

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

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

beetroot-cured gravadlax, potato salad, caviar gf

crispy aubergine, Korean BBQ vg

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

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