



CHRISTMAS FEAST MENU

£65 per guest
all dishes are served to share
pre-order of turkey or steak 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

roast turkey, apple & herb stuffing, creamed corn, cranberry sauce
or

45 day-aged native breed côte de boeuf gf (£10 supp. per guest)

halibut, celeriac purée, capers, crispy sage gf

truffled portobello & sweet potato Wellington, porcini cream vg

roast potatoes, carrots, kale, sprouts, port gravy

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