



THE
C Y G N E T
I S L I P

Party Menu

27th November - 22nd December

For Large Parties & Private Hire
Pre order required 7 days before the event

3 course £60 per person

Bread and snacks

To Start

Curried Turkey Croquette, Cranberry Ketchup, Walnut, Watercress

Or

Cep Risotto, Salsa Verde, Béarnaise and Lord of the Hundreds

Or

Gin Cured Chalk Stream Trout, Treacle Yoghurt, Lemon & Tonic

To Follow

Heritage Breed Ribeye and Slow Cooked Cheek, Parsnip, Braised Red Cabbage

Or

Beetroot & Potato Gratin, Hazelnut, Caramelised Onion, Montgomery Cheddar

Or

'Market fish', Chestnut Gnocchi, Prawn, Sea Vegetables, Clementine

To Finish

Toasted Lemon Chiboust, Hilary's Honey and Whisky

Or

Valrhona Jivara 40% Crèmeux, Praline, Mandarin

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

Whilst we do all we can to accommodate food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used.