



£180PER PERSON KINDLY NOTE, MENUS CHANGE SEASONALLY

A FESTIVE FEAST

Hashbrown, lemon mayonnaise, Exmoor caviar Mushroom parfait, Wiltshire truffle (v) Cuttlefish fried toast, pork skin, sesame

Crab, hazelnut, charcuterie xo, daikon Whole baked Tunworth, tear & share garlic bread (v) Stuffing & smoked chestnut flatbread, cranberry sauce Devils on horseback skewer, smoked bacon

Turkey leg ballotine, chestnut stuffing, smoked bacon, apricot Five bone short rib, mushroom xo sauce, onion rings Served with

Crispy Pomme Anna, truffle, honey (v)

Confit carraway carrots (v)

Sprouts, chestnuts (v)

Sommerset sour cherries, kirsch, dark chocolate yule $\log_{(v)}$ or

Caramelised banana parfait, peanut, toasted vanilla (v)

British cheese selection, einkorn crackers, chutney

Supplement of 60 (recommended for 6 to 8 guests)

Tea & coffee



GARDEN ROOM MENU

Mushroom parfait, Wiltshire truffle (v) & Cuttlefish fried toast, pork skin, sesame

English tuna crudo, hazelnut, charcuterie xo, daikon

35 day dry-aged steak, mustard, mushroom xo sauce or Grilled market fish, crown prince squash, curried shrimp butter

Served with
Blooming onion, pickled onion, garlic mayonnaise (vg)
Fries, salt & pepper seasoning (vg)
Isle of Wight tomato salad (vg)

Caramelised banana parfait, peanut, toasted vanilla or Tunworth cheesecake, earl grey, hazelnut

British cheese selection, einkorn crackers, chutney Supplement of 60 (recommended for 6 to 8 guests)

Tea & coffee

THE GARDEN ROOM

Located on the ground floor, The Garden Room at Roe offers a unique and contemporary back drop to elevate your special occasions.

Dine beneath the restaurants landmark sustainable centrepiece - the aeroponic garden, and indulge in a spread of culinary delights, with a menu inspired by land and sea.



SEASONAL MENUS

Designed for feasting
Sommelier wine recommendations

CAPACITY

Up to 24 seated





A discretionary 15% Service Charge will be added to the final bill.