

10 GREEK STREET

Private Dining Room Feasting Menu

Christmas 2024

Arrival

~A glass of sparkling wine or elderflower fizz

Starters

(All starters to be shared)

~A selection of seasonal starters for the table.

(Chosen by the chef from our a la carte menu on the day)

Mains

(Choose ONE of the following for the whole group to share)

~ Dexter beef short rib & onglet, root vegetable mash, cavolo nero, whisky, shallots & horseradish

~ Braybrooke beer braised smoked ham hocks, gratin dauphinoise, savoy cabbage, pancetta, mustard & sage

~ Roast monkfish, crab potatoes, leeks, cauliflower & Nyetimber butter

~ Pheasant, duck fat potatoes, cotechino, Brussels sprouts, chestnuts & bread sauce

Optional Cheese Course

~ Served before or after pudding (£12 pp supplement)

Puddings

(Choose ONE of the following for the whole group to share)

~ Ginger toffee pudding, spiced butterscotch, brown butter & nutmeg ice cream

~ Chocolate Yule log, griottine cherries, vanilla chantilly, kirsch & almonds

~ Apple & almond tart, mince pie ice cream

~ Rice pudding brulee, saffron roast pear, raisins & pistachio

£75 per person

Dishes may vary due to seasonal availability of ingredients.

We can accommodate most dietary requirements provided we are given sufficient notice. Please ask for more information about allergens. A 12.5% discretionary service charge will be added.