

# FESTIVE MENU £65 per person

# APPETISERS FOR THE TABLE

Wholemeal Sourdough, Salted Butter & Olive Oil (V) (Gf on request)
Gordal Olives with Rosemary & Chilli (Ve, Gf)
Smoked Salmon Tostadas, Goats Curd & Dill
Burrata, Salsa Macha, Citrus & Pumpkin Seeds (V)

### **MAINS**

Choose from

Roast Turkey, Sweet Potato Purée, Carrots & Chicory (Gf) Halibut, White Beans, Cavolo Nero & Sherry (Gf) Pumpkin & Chestnut Ravioli (V)

#### SIDES FOR THE TABLE

Roast Potatoes with Brown Butter, Rosemary & Red Onion (V, Gf) Grilled Broccoli & Brussels Sprouts (V, Gf)

# **DESSERTS**

Choose from

Coconut Tart, Coquito & White Chocolate (V) Smoked Dark Chocolate Mousse & Spiced Cherry Sorbet

Sample Menu - Menu items are subject to change.

Vegetarian (V) / Vegan (Ve). If you have any allergies or food intolerance, please advise a member of staff.

All prices include VAT. A discretionary 15% service charge will be added to your bill.



# FESTIVE MENU

£65 per person

Vegetarian/Vegan Please advise for Vegan on Request

### APPETISERS FOR THE TABLE

Wholemeal Sourdough, Salted Butter & Olive Oil (Gf on request)
Gordal Olives with Rosemary & Chilli (Gf, Ve)
Beetroot Tostadas, Goats Curd & Dill
Burrata, Salsa Macha, Citrus & Pumpkin Seeds

#### **MAINS**

Choose from

Cabbage & Quinoa Tamale, White Beans, Cavalo Nero & Sherry (Gf, Ve)
Pumpkin, Truffle & Chestnut Ravioli

#### SIDES FOR THE TABLE

Roast Potatoes with Brown Butter, Rosemary & Red Onion (Gf) Grilled Broccoli & Brussels Sprouts (Gf)

## **DESSERTS**

Choose from

Coconut Tart, Coquito & White Chocolate Smoked Dark Chocolate Mousse & Spiced Cherry Sorbet

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