

FESTIVE FEAST

4 COURSES

£55 PER PERSON

MONDAY & TUESDAY

£65 PER PERSON

WEDNESDAY-SUNDAY

SNACK · SMALL PLATE · MAIN · SWEET

SPECIAL DINING OPTIONS

2-COURSE FESTIVE MENU £39PP
Monday & Tuesday
Lunch or Dinner

THE MILK FLOAT - 3 COURSES £55PP
Our festive menu served
aboard The Milk Float

★ AVAILABLE ON THESE MENUS

SNACK

Sourdough Focaccia, Marmite Butter,
Toasted Yeast, Guinness Molasses [V
VGA]

SMALL PLATES

Delica Pumpkin, Mushroom Xo, Burnt Leek
Emulsion, Beer Batter Scraps, Shiso
[V GFA] ★

Chalk Stream Trout Rillette, Dark Rye
Bread, Pickled Beetroot, Wood Sorrel

Salt Baked Celeriac And Apple
Veloute, Jerusalem Artichoke Crisps,
Winter Truffle [V VG] ★

Confit Duck and Turkey Terrine,
Amagnac Prune Puree, Grumolo Rossa
[GF]

SWEET

Buttermilk Panna Cotta, Cranberry,
Gingerbread Crumb [GFA] ★

Virunga Dark Chocolate Ganache,
Honeycomb, Clementine, Coconut Cream
[V VG GF] ★

MAINS

Norfolk Black Turkey, Yeasted Parsnip
And Chestnut Puree, Creamed Sprouts
With Pancetta, Vichy Carrot, Pig In
Blanket [GFA] ★

Roasted Lemon Sole On The Bone, Winter
Citrus Beurre Blanc, Tokyo Turnips,
Kalettes [GFA] ★

Vegan Nut Roast, Roasted Pink Fir
Potatoes, Yeasted Parsnip And Chestnut
Puree, Brussel Sprouts, Roasted
Carrot, Sprout Top Crisps [VG GFA] ★

ALL SERVED WITH...

Duck Fat Roasted Potatoes,
Pomegranate Gremolata [VGA]



AND TO DRINK?

We have a range of fantastic wine,
beer, cocktails & drinks packages
available to add on to your event.

OR AN UPGRADE?

Pickled Carlingford Oyster, Persimmon
Mignonette, Cultured Cream [GF]
Half-dozen for £32