



# Wild Flor

## WILD CHRISTMAS FEASTING MENU

Welcome Snacks / Sharing Main Courses & Side Dishes / Dessert

### WELCOME SNACKS WITH BREAD & BUTTER

served as canapes or once seated, you decide

Cheese & truffle gougere

Smoked salmon rillettes

Chestnut, quince & sage on pumpernickel

add oysters with lemon & shallot vinegar served on ice £4 each

### FEASTING MAIN COURSE

served on oval platters for the group to share

Whole Roast Bird;

free-range chicken, guinea fowl or duck

roast parsnips, cranberry & bread sauce

Served with

Potato & artichoke hash browns with creme fraiche

Brussel sprouts, shallot & chestnut

### DESSERT

Choose one for the whole group

Dark chocolate tart & boozy prunes (pb)

or

Apple tart fine & calvados custard

Chicken £50 / Guinea £55 / Duck £62

Per Person

Add a starter or cheese course for an additional £12 per person

Pescatarian / Vegetarian / Plant-Based Alternatives can be provided for individual guests with these preferences

Please inform us of your allergies & dietary requirements, our kitchen contains nuts.

Your bill additions; a discretionary service charge of 12.5% will be added to your bill. As an industry partner, £1 will be added to every bill in support of Prept - a charity which provides food education for children and by doing so inspires a new generation through food to live happier, healthier lives. This donation can of course be removed at your discretion.

**Prept.**