



## CHRISTMAS GROUP A LA CARTE MENU

For pre-order by group bookings of 6 guests & above  
Available: Tuesday to Saturday Dinner & Wednesday to Saturday Lunch

Additional Welcome Snacks +£10 Per Person

Cheese & truffle gougere / Smoked mackerel muffin / Chestnut, quince & sage on pumpernickel  
Jersey rock oysters with lemon & shallot vinegar £4 each

Starters with Wild Flor sourdough & butter

Ham & pistachio terrine, chutney & mustard mayo

Raviolo of scallop & trout, buttered leek & bisque +£5 supplement

Truffled winter vegetable salad (pb)

Venison tartare, elderberry & horseradish

Main Courses

Aged sirloin of beef, salsify, vacherin & beef fat onions +£10 supplement

Halibut & smoked mussel chowder

Shallot tart, roasted yeast sauce & cavolo nero (pb)

Roast free range chicken, parsnips, cranberry & bread sauce

All served with side dishes for the table;  
Potato & artichoke hash browns with creme fraiche  
Brussel sprout, shallot & chestnut

Desserts & cheeses

Christmas spice semifreddo

Dark chocolate tart & boozy prunes (pb)

Apple tarte fine & calvados custard

Two slices of fine cheese & accompaniments

Three courses £60

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.**