



Christmas Group Lunch Menu

3 courses £28

Fizz

Fontessa Prosecco Spumante Brut 7 / 29

Charles Heidsieck Brut Reserve Champagne 10 / 59

Bread

Sourdough, whipped brown butter, sea salt 4

Rosemary and thyme focaccia, olive oil, sea salt 4

Starters

Chicken liver pâté, spiced apple and sultana chutney, toasted focaccia

Smoked haddock fishcake, fennel salad with burnt lemon dressing, parsley mayonnaise

Sweet potato soup, Vadouvan spice and coriander yoghurt

Celeriac risotto with pan roasted cauliflower, artichoke crisps, salsa verde

Sticky glazed pork cheek, crispy pig skin, fennel kimchi

Main Courses

Braised featherblade of beef, beetroot ketchup, truffle and parmesan chips

Turkey breast, roast potatoes, parsnip purée, buttered sprouts, pig in blanket, cranberry

Salt baked celeriac, crispy kale, soy pickled onions, roasted peanut and sesame dressing (n)

Steamed sea bream fillet, smoked potato mousse, samphire, raisin and hazelnut tapenade (n)

Wild mushroom and Gruyère pithivier, chervil purée, barbecued baby leeks, molasses

Sides

Mulled wine braised red cabbage 4

Honey and butter roasted carrots 4

Roast potatoes 3.5

Sweets

Christmas pudding, orange marmalade, brandy sauce (n)

Spiced plum sorbet, chilled Zubrowka vodka

Tonka bean crème brûlée

‘After Eight’

Hazelnut financier, baked apple, vanilla ice cream, brown butter crumb (n)

Cheese

Cropwell Bishop stilton washed in Sandeman LBV port, celery, sourdough crackers 8

Port

Sandeman LBV 5

Sandeman 10yr tawny 6

This menu is available exclusively for groups of 8 or more people, for bookings between 2nd and 24th December 2019. Menus are subject to change depending on availability of ingredients. All guests will be asked to preorder in advance. Please inform us of any allergies and intolerances, a full list of ingredients is available upon request (n)= contains nuts. A discretionary service charge of 10% will be added to the bill.