



December 2021

Party Menu A

3 Courses £41.50

ROASTED CELERIAC & APPLE SOUP [V] scallion crème fraîche, hazelnut crumb, seed bread

GOAT'S CHEESE, PINENUT & BASIL FILO PARCEL [V] pickled courgettes, roasted tomato romesco sauce, radicchio

SMOKED HADDOCK KEDGEREE FISHCAKE & SMOKED SALMON TARTARE beetroot & red cabbage crème fraîche, mango salsa

LAYERED CHICKEN LIVER PÂTÉ, WINTER FRUIT CHUTNEY & ALMOND CRUMB toasted brioche



PORCINI, WILD MUSHROOM & TALEGGIO RISOTTO [V] king oyster mushrooms, charred sweetcorn, toasted walnuts

BALLOTINE OF TURKEY, BACON & CHESTNUTS pigs in blankets, Brussels tops, roasted roots & potatoes, cranberry sauce

PAVÉ OF NORTH ATLANTIC HAKE & CHORIZO CRUMB parsley root purée, spinach, red pepper & red onion pipérade, crisp chickpeas

OUTDOOR-REARED BELLY OF SUFFOLK PORK & CRACKLING creamed Savoy cabbage, potato & rosemary boulangère, cider sauce



TRADITIONAL CHRISTMAS PLUM PUDDING blood orange gel, brandy sauce

GILBEY'S LEMON TART blackberry coulis, vanilla ice cream

MIXED RED BERRY ETON MESS hibiscus meringue shards

STICKY TOFFEE PUDDING butterscotch sauce, Cornish clotted cream

AFFOGATO AL CAFFÈ:

espresso coffee, vanilla ice cream, hazelnut biscotti

TRIO OF BRITISH ARTISAN CHEESES, fruit chutney, celery, biscuits

Colston Bassett Stilton, past. cow's milk, [Nottingham] [V] Baron Bigod, unpast. cow's milk, [Suffolk]

Hafod Organic Cheddar, past. cow's milk, [West Wales]

## SAVOURIES | SIDES 4.00

red pepper hummus & crispbreads roasted nuts garlic & lemon olives mash fries roasted roots creamed Savoy cabbage vegetable strands breads & butter 2.50 tea/infusion | coffee & petits fours 3.50

On all our menus there may be nuts or traces of nuts in some of the dishes. Please ask us for detailed allergy information.

A suggested service charge of 12.5% is added to the bill. This is distributed to the staff and is entirely voluntary.





## December 2021

# Party Menu B

3 Courses £47.50

ROASTED CELERIAC & APPLE SOUP [V] scallion crème fraîche, hazelnut crumb, seed bread

ROASTED CAULIFLOWER & OLD WINCHESTER CHEESE PANNA COTTA [V] toasted sweet almonds, pickled purple cauliflower, feuilles de brick

BEETROOT & ORANGE-CURED LOCH DUART SALMON flaked crab, orange-pickled golden beets, dill crème fraîche, Einkorn bread

HONEY-ROASTED GAMMON & BLACK PUDDING ROULADE glazed Cox's, caramelised shallots, wholegrain mustard mayonnaise, smoked bacon toast



RICOTTA, SPINACH & BUTTERNUT SQUASH CANNELLONI [V] roasted vine tomatoes, creamy Pecorino, crisp Jerusalem artichokes

BALLOTINE OF TURKEY, BACON & CHESTNUTS pigs in blankets, Brussels tops, roasted roots & potatoes, cranberry sauce

PAVÉ OF NORTH ATLANTIC HAKE & CHORIZO CRUMB parsley root purée, spinach, red pepper & red onion pipérade, crisp chickpeas

ROSEMARY-CRUSTED RUMP OF LAMB & SLOW-BRAISED SHOULDER MINI SHEPHERD'S PIE heritage carrots, creamed spinach, king oyster mushrooms

\* 10oz 28 DAY DRY-AGED BRITISH RIB-EYE STEAK \* devil & peppercorn sauce, hand-cut chips, dressed winter leaves [\*cooked medium rare - supplement + £7.50\*]



TRADITIONAL CHRISTMAS PLUM PUDDING blood orange gel, brandy sauce

GILBEY'S LEMON TART raspberry coulis, vanilla ice cream

VANILLA CRÈME BRÛLÉE & MANGO GEL hibiscus meringues

DARK CHOCOLATE DÉLICE & GRIOTTINE CHERRIES IN KIRSCH soft meringue, crystallised pistachio nuts

#### AFFOGATO AL CAFFÈ:

espresso coffee, vanilla ice cream, almond & stollen hazelnut biscotti

TRIO OF BRITISH ARTISAN CHEESES, apple jelly, celery, biscuits

Colston Bassett Stilton, past. cow's milk, [Nottingham] [V] Baron Bigod, unpast. cow's milk, [Suffolk]

Hafod Organic Cheddar, past. cow's milk, [West Wales]

### **SAVOURIES | SIDES 4.00**

red pepper hummus & crispbreads roasted nuts garlic & lemon olives mash fries roasted roots creamed Savoy cabbage vegetable strands breads & butter 2.50 tea/infusion | coffee & petits fours 3.50

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