



CHRISTMAS PARTY NIGHT



£60 Per Person | 3 Course Dinner
Includes a complimentary glass of Prosecco

APPETISERS

Little Brunette Bakery Baguette
Salted English Butter (GFA)(DFA)(V)

Salmon Pastrami
Pickled Kohlrabi & Cucumber, Horseradish, Crème
Fraîche, Dill Emulsion, Rye Cracker (GFA)(DFA)

Duck Liver Parfait
Thyme Brioche Crostini, Blood Orange,
Duck Fat Butter, Fig Relish (GFA)

Curied Cauliflower Velouté
Cauliflower & Spinach Pakora, Coriander
Chutney (VG)(GF)

MAIN COURSE

Turkey Roulade
Potato Rosti, Creamed Sprouts & Bacon
Clementine Gel, Cranberry Jus (DFA)(GFA)

Pan Roasted Sea Bass
Leek & Parsley Purée, Roasted Cauliflower
Florets, Mussels, Samphire, Toasted
Hazelnuts, Citrus Beurre Blanc (GF)

Dry Aged Fillet Of Beef Fillet (£5 Supplement) //
Glazed Beef Short Rib
Whipped Mash Potato Rosti, Caramelised Celeriac & Yeast
Purée, Bone Marrow Crumb, Buttered Kale, Bordelaise Sauce
(GFA)

Wild Mushroom Kyiv
Creamed Sprouts, Chestnut & Tarragon Butter,
Glazed Beetroot, Clementine Purée,
Pickled Shimeji Mushroom & Celeriac Jus (V)(N)

Braised Beef & Red Wine Pie
Whipped Mash Potato, Braised Red
Cabbage, Bone Marrow Gravy

DESSERTS

Sticky Toffee Pudding
Salted Caramel Fudge, Clotted Cream Ice
Cream, Toffee Sauce (V)

Cardamom Crème Caramel
Blood Orange, Toasted Pistachio & Rose Crumb
(N)(GF)(V)

Chef's Selection of 4 British Cheeses
Served With Quince Gel, Grapes, Tomato &
Chilli Chutney, Artisan Crackers (GFA)



(V) - Vegetarian | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.

A discretionary 10% service charge will be added to your bill.