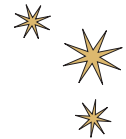




Christmas Party Menu

Welcome Canapés

Crispy Tiger Prawn, Spicy Cocktail Sauce
Corn Tartlet, Mortadella Mousse, Burrata Sauce and Pistachio
Roast Beef, Tuna Sauce and Crispy Capers
Beetroot Tartare, Horseradish and Chives



Starters

Twice Baked Cheese Soufflé, Albufera Sauce
Ceps and Girolle Tartlet, Wine Emulsion
Classic Beef Tartare, Quail Egg, Crispy Bread

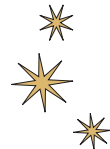


First Course

Saffron Risotto, Parmesan Reduction, Red Wine Jus
Ricotta and Spinach Ravioli, Light Vegetable Broth (Turnip, Celeriac, Kombu)
Celeriac and Green Apple Velouté, Parmesan Shards

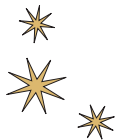
Mains

Turkey Ballotine, Truffle Mash Potato
Roast Devon Duck Magret, Sweet Marinated Daikon
Miso-Glazed Cod, Stir-Fried Swiss Chard, Sticky Rice



Sides

Brussels Sprouts with Confit Shallots and Toasted Caraway | £2.95
Smoked Tenderstem Broccoli with Horseradish | £2.95
Roasted New Potatoes, Garlic | £2.45 Pigs in Blankets, Gravy Mayo | £5.95



Desserts

Christmas Pudding
Salted Chocolate Ganache, Almond Ice Cream, Maple Syrup

3-Course | £55.95pp
Starter, Main, Dessert

4-Course | £78.95pp
Canapés (4), Starter, First Course, Main, Dessert

Add Chef's Cheese Selection | £9.50pp for 3
served with Celery, Grapes, Pickled Walnuts, Quince, Pear Chutney, Oat Cakes, Rye Crisp Bread



For tables of 8 or more, a discretionary 10% service charge will be added to the final bill