

Christmas Menu A | £50.00 Lunch only

(available from 1st to 31st December 2016)

nibbles to share

artichoke tapenade, ficelle croutons
goats curd, herbs, shallots

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steak tartare provençale

chargrilled toast, chopped chives

yellowtail carpaccio

guacamole, citrus marinade

soupe au pistou (v)

basil pesto, parmesan

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corn fed chicken breast

tarragon, lemon

steamed sea bass

tomato and grape relish

fresh rigatoni (v)

pan fried ceps, parmesan

sides to share

roast potatoes thyme & garlic
wilted spinach, lemon, chilli

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crème brûlée

cranberry compote

chocolate gianduja mousse

coffee ice cream

winter fruits

muscovado sponge, quince sorbet

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coffee

mini mince pies

roast norfolk bronze turkey

traditional garnish, winter vegetables

if turkey dish is required please replace a main course from the menu for the turkey dish

traditional christmas pudding

brandy butter

if christmas pudding is required please replace a dessert
from the menu for the christmas pudding

parties of up to 16 guests can make their selection on the day of event

parties between 16 and 29 guests can supply a pre-order (full seating plan and choices are required two weeks prior to the event) choosing from a two options per course menu or select a set menu (1 starter, main & dessert) for

the entire party

parties of 30 guests and more must choose a set menu

(1 starter, main & dessert) for the entire party

Christmas Menu B | £60.00

(available from 1st to 31st December 2016)

nibbles to share

artichoke tapenade, ficelle croutons
goats curd, herbs, shallots

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crispy duck salad

broccoli, frisee, maple dressing

yellowfin tuna tartare

quinoa tabbouleh (v)

dried cranberries, hazelnuts

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daube of beef

young carrots, celery

cornish cod

coco beans

fresh rigatoni (v)

truffle cream, parmesan

sides to share

roast potatoes, thyme & garlic

wilted spinach, lemon, chilli

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profiteroles

salted caramel crème patissiere, pistachio ice cream

blueberry poached pineapple carpaccio

fresh fruit, yoghurt, lemon balm

hot molten chocolate

caramelised pecans, nibs, vanilla ice cream

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coffee

mini mince pies

traditional roast black feather turkey

traditional garnish, seasonal vegetables

if turkey dish is required please replace a main course from the menu for the turkey dish

traditional christmas pudding

brandy butter

if christmas pudding is required please replace a dessert
from the menu for the christmas pudding

parties of up to 16 guests can make their selection on the day of event
parties between 16 and 29 guests can supply a pre-order (full seating plan and choices are required two weeks prior to the event) choosing from a two options per course menu or select a set menu (1 starter, main & dessert) for the entire party

parties of 30 guests and more must choose a set menu
(1 starter, main & dessert) for the entire party

Christmas Menu C | £70.00

(available from 1st to 31st December 2016)

nibbles to share

artichoke tapenade, ficelle croutons
goats curd, herbs, shallots

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crispy duck salad

broccoli, frisee, maple dressing

yellowfin tuna tartare

burrata (v)

datterini tomato, basil

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whole roast fillet of beef

foie gras, truffle jus

steamed sea bass

tomato and grape relish

jerusalem artichoke risotto

sherry vinegar reduction

sides to share

roast potatoes, thyme & garlic
wilted spinach, lemon, chilli

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profiteroles

salted caramel crème patissiere, pistachio ice cream

chocolate and orange

dark chocolate mousse, burnt orange gel, orange sorbet

hot molten chocolate

caramelised pecans, nibs, vanilla ice cream

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coffee

mini mince pies

traditional roast black feather turkey

traditional garnish, seasonal vegetables

if turkey dish is required please replace a main course from the menu for the turkey dish

traditional christmas pudding

brandy butter

if christmas pudding is required please replace a dessert
from the menu for the christmas pudding

parties of up to 16 guests can make their selection on the day of event
parties between 16 and 29 guests can supply a pre-order (full seating plan and choices are required two weeks prior to the event) choosing from a two options per course menu or select a set menu (1 starter, main & dessert) for the entire party

parties of 30 guests and more must choose a set menu
(1 starter, main & dessert) for the entire party

