



CHRISTMAS MENU

w/c 28th November

Evenings & Weekends: 3 courses £37 | 5 courses £45 Mon – Fri daytime (until 4pm): 3 courses £29 | 5 courses £37

DRINKS

+ Prosecco | Champagne Perrier Jouët on arrival 6.5pp | 9pp Buy 9 bottles get the 10th free on wine & bubbly when preordered (cheapest free)

On Mondays bring your own wine or bubbles for £1 corkage per bottle £16 for 90 minutes of bottomless Pimms & Prosecco on Saturdays & Sundays 2-4.30pm

THE ANTIPASTI PLATTER

Italian charcuterie, hummus, baked camembert w/ cranberry, grilled aubergine & courgette, kalamata olive tapenade & marinated artichokes

SECOND COURSE (+5pp or included in 5 course menu)

Lobster & crab arancini balls w/ nori mayonnaise

MAIN - CHOOSE 2 PLATTERS FOR THE TABLE

+5pp for extra platters

Whole roasted guinea fowl served w/ bread sauce & stuffing

Chianti braised short rib of beef w/ porcini & braising sauce

Baked salmon w/ chorizo crust & pesto

Charred halloumi w/roasted Mediterranean vegetables & pesto

Served w/ honey roasted carrots & parsnips, Brussel sprouts w/ chestnuts, & roasted potatoes.

DESSERT - CHOOSE ONE FOR THE TABLE

Brownie tower w/ whipped cream, marshmalllows & forest fruits

Sticky toffee tower w/ cream & brandy toffee caramel

Selection of cakes

CHEESE COURSE (+6pp or included in 5 course menu)

Selection of Mediterranean cheeses, biscuits, honey, cherry tomato chutney & frozen grapes

CAKES AVAILABLE (from £19)

Please note a discretionary service charge of 12.5% will be added to your bill. This is distributed amongst all floor and kitchen team

Please note changes to our menu take place throughout the year according to menu enhancements and seasonality of ingredients. From time to time our prices are subject to changes. We do run a busy kitchen with lots of baking so whilst products may not contain nuts or gluten, we cannot guarantee they are 100% free.

Please inform us if you have any alleraies or food intolerances and we will do our best to help.