

# 28-50

WINE WORKSHOP & KITCHEN



## Christmas Group Menu

### Sample Menu

5 courses £69.95 per person

#### Amuse Bouche

#### Starters

Smoked Salmon

*Pickled cucumber & dill crème fraîche*

Ham Hock Terrine

*Pickled mushrooms, truffle butter & brioche*

Beetroot Tartare (VG)

*Granny Smith, orange & coconut yoghurt*

#### Mains

Roast Turkey Breast

*Pigs in blankets, roasted potatoes, carrots, Brussel sprouts, sage jus & cranberry sauce*

Lamb Shoulder

*Honey roasted parsnip, kale & lamb jus*

Roasted Cod

*Spiced butternut purée, mussels & bisque*

Celeriac Dauphinoise (VG)

*Hazelnut and mushroom caviar & cep velouté*

#### Cheese

*Blue cheese served with a glass of Port*

#### Desserts

Christmas Pudding

*Brandy custard*

(Vegan option available)

Christmas Mess

*Praline diplomat, meringue & roasted plum*

Chocolate Mousse

*Pear compote & almonds*

Apple Strudel

*Caramel sauce*



(V) Vegetarian (VG) Vegan.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.