

£50 Festive Group Menu

Starter

SMOKED SALMON GRAVLAX

*Red beetroot purée, pickled cucumber,
roquette salad, basil dressing*

(contains fish, sulphites, nuts & peanuts)

HAM HOCK TERRINE

*Wild mushrooms, pears & cinnamon chutney,
toasted brioches, baby herbs*

(contains dairy eggs, nuts & peanuts)

MUSHROOM ARANCINI

Roquette salad, truffle mayonnaise, baby leaves

(Halal) (Contains dairy, eggs, gluten)

Main Course

TRADITIONALL STUFFED TURKEY PAUPIETTE

With all trimmings

(contains egg, gluten, dairy sulphite)

PAN FRIED SEABASS FILLET

*Jerusalem artichoke purée,
sautéed samphire, butter caper sauce*

(contains fish and dairy)

PUMKIN AND KALE RISOTTO

With lotus root crackers, basil oil

(can be served as dairy free too) vegetarian options

Dessert

TRADITIONAL CHRISTMAS PUDDING

With vanilla anglaise

(contains dairy, eggs, nuts & peanuts)

BUCHE DE NOEL

*Speculoos roulade, speculoos sable,
mandarin cream gel, mandarin Chantilly*

(contains eggs, dairy, gluten, nuts & peanuts)

HOBISCUS, YOGURT & LEMON MOUSSE

Served on a poppy seeds sponge

(Contains dairy, sulphites, may contain eggs)

(VE) Vegan (V) Vegetarian (GF) Gluten free (DF) Dairy free.

Our in house restaurants are not a nuts-free environment.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.

For those with special dietary requirements or allergies, please ask a member of staff or our management team