FESTIVE PARTY MENU

TWO COURSE **£33.95** | THREE COURSES **£39.95**

STARTERS

Roasted root vegetable veloute, curried pumpkin seeds & pine nuts, toasted sourdough (pb/gfo)

Dill-cured salmon roulade, sweet honey Dijon mustard on rye bread (gf)

Wild mushroom gratin, parmesan & toasted sourdough (v/gfo)

Duck rilletes, house pickles & toasted brioche (gfo)

MAINS

Honey parsnips, glazed carrots, charred chestnut Brussells and pigs in blankets for the table

Roast crown of turkey breast, duck fat roast potatoes, pork chestnut stuffing & bread sauce (gfo)

Grilled Sea Bass with gnocchi, samphire, spinach, clams, toasted walnuts & white wine cream (gf)

Slow-braised Surrey Farm beef short rib with buttered chestnut mash,
grilled hispi cabbage & a rich red wine gravy (gf) **£5 supplement*

Whole roasted cauliflower with aubergine, butterbean & black garlic cassoulet, sriracha tahini (gf)

DESSERTS

Spiced apple & winter berry crumble with warm vanilla custard (pb)

Warm pecan pie with creme fraiche (gf)

Salted caramel pretzel banoffee with winter berries & Chantilly cream

Black Bomber cheddar with chutney, grapes & artisan crackers (gfo) **£4 supplement*

TO FOLLOW

Mince Pies

COMPLIMENTARY BUBBLES FOR ALL FESTIVE PARTY BOOKINGS ON
MONDAY - WEDNESDAYS FROM NOV 23RD UNTIL DEC 16TH INCLUSIVE

(v) vegetarian (pb) plant based (gf) gluten free (o) option available