

CHRISTMAS GROUP MENU

Two courses - £56 per person
Three courses - £60 per person

Roast celeriac & chestnut soup *pecorino croutons* V
Hot & cold smoked salmon *crab, avocado, cucumber pickle, rye crisp*
Pressed ham hock *baby vegetables, pistachio, spiced red cabbage*

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Caldecott Farm free-range bronze turkey *cranberry & orange stuffing,
bread sauce, Christmas trimmings*
Fillet of Peterhead cod *parsnip purée, baby leeks, hazelnut & Parmesan crust*
Pavé of Hereford beef *Brussels sprout & horseradish rösti,
confit root vegetables, pancetta* GF
Grilled cauliflower steak *sumac, black rice, pomegranate, tahini* VE

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Traditional plum pudding *brandy custard, candied redcurrants*
Chocolate & pear tart *toasted almonds, Devonshire clotted cream*
Mulled winter fruits *cinnamon ice cream*

Supplement of £12 pp

Tasting of La Fromagerie cheeses *spiced fruit chutney, toasted walnut bread*

V Vegetarian | VE Vegan | GF Gluten free | V/VE Vegan upon request | FR Free Range

Some of our menu may contain nuts, seeds & other allergens. Wines may contain sulphites.
For further details please ask your server. Our fish is responsibly caught from sustainable sources. Consuming raw or undercooked meats, poultry, sea food, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness. Includes 20% VAT. A discretionary service charge of 12.5% will be added to your bill.