



Festive Season Group Menu

Menu available Monday to Thursday and Sunday nights from
15th November to 23rd December 2021

Please choose from *either* Menu 1 or 2 for your guests to order from on the day.

Set menu 1

Lunch £65, dinner £75

Starters

Hot smoked salmon, endive, beetroot, horseradish &
lemon dressing
Pumpkin velouté, seeded cracker
Ox tongue, horseradish & pickle vegetable salad

Mains

Portobello mushrooms, root vegetables &
roasted chestnuts pie
Turkey schnitzel, cranberry sauce, green apple
& walnut slaw, tarragon new potatoes
Roasted stone bass, crushed potatoes & saffron sauce

Pudding

Challah pudding, whiskey ice cream
Red wine poached pear & almond tart, pear sorbet
Chocolate & blood orange panna cotta

Tea & coffee

Set menu 2

Lunch £75, dinner £85

Starters

Goose foie gras, granola house chutney, toasted challah
Sea bass ceviche, celeriac & dill remoulade
Heritage beetroot, roasted pear, quinoa & red lentil
hummus

Mains

Lemon Sole soufflé, spinach purée, winter vegetables &
sorrel sauce
Dry aged beef rib eye, pomme Pont-Neuf, roasted field
mushrooms & green peppercorn sauce
Potato gnocchi, smoked garlic cream, cavolo nero, king
oyster mushrooms

Pudding

Cherry mousse profiterole, chocolate sorbet
Apple semi freddo, granny-smith sorbet
Chocolate fondant, hazelnut ice cream

Tea & coffee

Extras

Pre-dinner canapes, 3 pieces each @ £10

Homemade sundried tomato, confit garlic & olive focaccia, extra virgin olive oil & balsamic vinegar
@ £5each (1 between 2)

Olives/Nuts @ £4 each (1 between 2)

Side dishes available on pre-order, see main menu selection

Homemade mince pie @ £2 each

Petit four selection @ £5 each