



FESTIVE MENU 2025

Lunch 65 | Dinner 80

Available for private dining groups of any size and for parties of 8 or more in our dining room.

Please contact our Events Team to book. A pre-order may be required.

STARTERS

Homemade Focaccia to Share

Beef Carpaccio, Confit Shallots, Toasted Walnuts, Truffle, Melba Toast (n)

London Cured Smoked Salmon, Homemade Latkes & Dill Oat Cream

Salt Roasted Beetroot, Creamed Feta, Toasted Pumpkin Seeds, Balsamic Dressing (vg)

Foie Gras Terrine, Pickled Granny-Smith Compote, Toasted Challah (supplement 10)

MAINS

Turkey Schnitzel, Chestnuts & Cranberry Sauce (n)

Soy Glazed Blackened Salmon Fillet, Pak Choi, Pickled Kohlrabi & Shiitake Mushrooms

300g Chargrilled Rib Eye, Peppercorn Sauce & Sautéed Mushrooms (supplement 12) (gf)

Creamy Chestnut Mushroom Linguini, Truffle (vg)

SIDES

Chef's Vegetable Selection (vg)

DESSERTS

Caramelised Apple Tart Tatin, Rum & Raisin Ice Cream (v)

Berry Eton Mess, Cracked Meringue, Cream, Raspberry Coulis, Berry Sorbet (gf)

Chocolate Nemesis, Salted Caramel Ice Cream (v,gf)

Acarigua Single Origin 70% Chocolate Fondant, Vanilla Ice Cream (gf, v) (supplement 3)

Spiced Winter Tea

