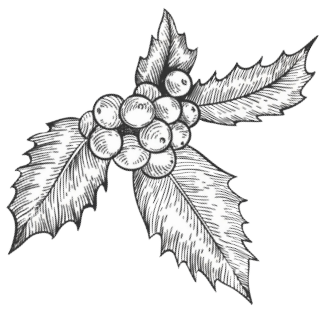




FESTIVE FEASTING MENU

Starters

Burrata, shaved brussel sprouts, brown butter chestnuts (vg available)

or

Cauliflower soup, toasted hazelnuts, radicchio, Stichelton (vg available)

or

Grilled prawns with citrus butter and soft herbs

Mains

served family style

Porchetta £65 per head for three courses (minimum of 5 people)

or

Spatchcocked roast chicken £55 per head for three courses (minimum of 5 people)

or

Roasted onion squash stuffed with braised radicchio and chestnuts (vg available)

£45 per head for three courses

All served with:

Braised red cabbage, potato gratin, sausage and sage stuffing, buttered sprouts,
and honeyed parsnips

Dessert

Tiramisu

or

Treacle tart and creme fraiche

Supplementary items:

Oyster and mignonette £30 for six

Trout roe blinis with creme fraiche and chervil £5 per person

Dusty Knuckle bread and butter £5 per plate

Baby vegetables with sour cream and chive oil £7.50 per plate

Cheese, quince and crackers £5 per head supplement

Pigs in spiced puff pastry blankets £4 per portion

Mince pies £4 each



Should you have any allergies or dietary requirements, please alert a member of staff. A service charge of 12.5% will be added to your bill, all of which goes directly to the team.

