



CHRISTMAS PREMIUM GROUP MENU

£60 per guest
choice of three courses
available for groups of up to 14 guests | pre-order required

artichoke dip, parmesan, flame-grilled sourdough v (£4 supp. per guest)

smoked barbery duck, pickled dates, rocket, pomegranate, anise, balsamic gf

Scottish scallop, parsnip purée, saffron cream, caviar gf

baked taleggio, chilli, honey, focaccia crisp

puy lentil stew, aubergine, vegan sour cream, urfa chilli vg/gf

roast turkey, apple & herb stuffing, creamed corn, cranberry sauce

whole grilled miso sea bass, nuoc cham, pickled cucumber gf

truffled portobello & sweet potato Wellington, porcini cream vg

grilled cauliflower, green tahini, cassava, kale, olive verde vg/gf

380g native breed New York strip gf (£10 supp. per guest)

for the table:

roast potatoes, carrots, kale, sprouts

pigs in blankets (£3 supp. per guest)

sticky toffee brioche doughnuts v

rum baba, blackberries, mascarpone v

black forest pavlova, coconut cream vg/gf

mince pies & Gentlemen Baristas filter coffee (£6 supp. per guest)

PLEASE NOTE THAT THIS IS A SAMPLE MENU & SUBJECT TO CHANGE