



CHRISTMAS GROUP MENU

£50 per guest
choice of three courses
available for groups of up to 14 guests | pre-order required

artichoke dip, parmesan, grilled flatbread v (£4 supp. per guest)

smoked barbery duck, pickled dates, rocket, pomegranate, anise, balsamic gf
or
beetroot-cured gravadlax, shredded sprouts, apple, mustard, lavosh crackers
or
tempura broccoli, sesame glaze vg
or
wild rice, quinoa, spinach, roast squash, pomegranate, seeds vg/gf

bone-in chicken schnitzel, mushrooms, sage
or
cod loin, parmesan, sun-dried tomatoes, spinach gf
or
truffled portobello & sweet potato Wellington, porcini cream vg
or
grilled cauliflower, green tahini, cassava, kale, olive verde vg/gf

for the table:

roast potatoes, carrots, kale, sprouts
pigs in blankets (£3 supp. per guest)

sticky toffee brioche doughnuts v
or
white chocolate brûlée, vanilla biscotti, cherries v
or
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