FESTIVE SET MENU

up to 45 guests

Choose from one of the following starters, mains and desserts from £90pp

Artisan sourdough & Pain d'Epices butter

STARTERS

Duck liver parfait, Ruby port, hazelnut, morello cherry, brioche

Cured Chalk Stream trout, Longley farm soured cream, grapefruit, dill, furikake

Jerusalem artichoke velouté, Winter black truffle (v)

Salt baked heritage beetroot, Barolo glaze, superstraccia, sunflower seeds (pb)

MAINS

Cornish sea bass, cannellini bean stew, saffron, fines herb

Roasted Norfolk turkey, chestnut & sage stuffing, cranberry sauce, trimmings

Beetroot wellington, herbed mash, sand carrots, red wine gravy (pb)

Fillet of beef, dauphinoise, spinach, foie gras, madeira sauce (suppl. £20pp)

DESSERTS

Christmas Pudding, crème chantilly, cognac (v)

Dark chocolate fondant, raspberry ripple ice cream (v)

Mulled wine poached pear, pear sorbet, candied pecans (pb)

Tea, coffee & mince pies