

SAMPLE CHRISTMAS PARTY MENU

STARTERS

Roasted pumpkin soup

with a salad of pickled pumpkin, seeds, sage leaves and toasted millet bread (pb/df/gf)

Tea & hop smoked haddock fishcake

with a mussel chowder, soft boiled egg and soft herbs

Wild mushroom ravioli

with winter kale, shavings of Old Winchester cheese, pickled salsify, topped with crispy shallots (v)

MAINS

Roasted Usk Vale turkey breast

with sage & apricot stuffing, pigs in blankets, cranberry & mandarin jam and gravy (df/gf)

Hereford beef, ox cheek and Beauvale blue cheese pie

with swede purée, shredded sprouts, beef dripping and a Marmite gravy

Apple smoked trout

with a caper & sultana purée, heritage kale, brown butter pine nuts and citrus ponzu raisins

Roasted bell pepper and truffle butter tofu

with edamame beans, hummus, roasted carrots and sourdough (pb)

PUDDINGS

Fuller's Black Cab Christmas pudding

with Fuller's brandy butter ice cream and London Porter jam (v)

Rhubarb Victoria sponge

topped with poached rhubarb and served with vanilla custard cream (v)

Choux au craquelin

with chocolate praline cream, hazelnut shards and a butterscotch sauce (v)

3 course £31.95 pp



scan for more information

Please note, this is a sample menu to give you a taste of our options this Christmas. While we will always do our best to deliver the Christmas dinner essentials (turkey, Christmas pudding, etc...) we may have to make changes or substitutions to the dishes on the menu as shown above due to the well-reported issues with food supply chains. However, we promise that if we do have to make changes, our dishes will always be delicious. If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur.
(v) vegetarian (pb) plant-based (gf) gluten free (df) dairy free (gfo) gluten free option

