

Christmas Menu 24



2 courses £29

3 courses £35

Starters

Classic prawn cocktail

Smoked duck, orange & fennel with rye

Sauteed mushrooms & olives, sourdough (VG)

Butternut squash soup, toasted pumpkin seeds, warm sourdough (VG)

Main courses

Crown of turkey, goose fat roast potatoes, winter roots, Brussels sprouts, pig in blanket, cranberry sauce & gravy

Braised featherblade beef, creamed mash, wild mushrooms

Harissa rack of lamb, couscous

Pan fried seabream, butternut squash risotto, toasted pumpkin seeds

Classic vegetarian Wellington, roast potatoes, winter roots, Brussels sprouts & gravy (VG)

Desserts

Apple strudel, homemade custard

Christmas pudding, brandy cream

Pear & apple tartin, sorbet (VG)

Italian chocolate fondant, salted caramel ice cream

Cheeseboard (+£2 supplement)

Extra for the table

Pig in blankets £6

Cauliflower cheese £5

Yorkshire pudding, gravy £5

Cheeseboard £8

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Christmas sharing
price per board
each board serves 4 people

Cheese, cured meat, marinated vegetables, olives, focaccia, mozzarella, marinated artichoke, roasted pepper & cherry tomato £32

Beetroot hummus, lemon & parsley hummus, red & white chicory, celery, figs, little gem, radishes, toasted sourdough (VG) £26

Polpetine al sugo, pig in blankets, sausage rolls, crackling, English mustard, brown sauce £28

Breaded Camembert bites cranberries, honey mustard sauce, toasted sourdough (V) £28

Mini burgers, mini hot dogs, truffle & Parmesan fries, plum ketchup, harissa mayonnaise £32

Falafel mini burgers, courgette & red pepper pizzettas, fries, mayonnaise, plum ketchup (VG) £28

Mushrooms & red peppers pizza sliders (V) £22

Pepperoni, ham & sausages pizzetta £28

Courgette, red peppers & aubergine pizza sliders (VG) £22

Cannelloni of bresaola with cheese, rocket & balsamic £28

Italian rice salad with carrot, rocket, tomato & courgette £26

Chocolate brownie bites £22

Raspberry & white chocolate mini tartalettes £24

Mince pie £20

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Terms and conditions:

Provisional bookings:

We are happy to accept provisional bookings, which will be held for 48 hours

Deposits and booking forms:

These will be taken as confirmation of your booking and will be held against cancellation, failure to reach minimum spend or damages (see loss or damage). Providing there are no damages to be settled, the deposit will be returned either onto a credit/debit card, or redeemed against your final bill. Deposits may only be paid via credit/debit card or bank transfer unless otherwise agreed in advance. Deposits are calculated as follows: - All parties eating require a deposit of £10 per head or £200 over 20 people, for drink parties we require a deposit of 30% of minimum spend.

Cancellations:

For all pre-booked events cancelled in writing 14 days or more prior to the event deposit will be refunded in full. For all pre-booked events cancelled less than 14 days prior to the event half of your deposit will be forfeit. No show: In the event of no shows, your full deposit will be forfeit.

Menus & pre-orders:

All the party must choose from the menu unless otherwise agreed. All pre-orders must be confirmed 7 days prior to the event.

Payments:

All accounts are to be paid on the day of the event by cash, credit, or debit card unless otherwise agreed. A discretionary 12.5% service charge will be added to your final bill on the evening. All service charge goes directly to the staff.

Prices:

Please note that vintages may change. Prices therefore subject to change.

T&C's agreement:

The payment of a deposit and/or confirmation of any booking means you agree to our terms & conditions, bookings are made for specific date, time and area within the premises and are not transferable.