

W R E C K F I S H

PARTY MENU

~ Available exclusively for ~

~ parties of 8 or more ~

NIBBLES

Sesonal focaccia 4
Olives 4

STARTERS

Crispy pigs head terrine, miso glazed chicory
White onion and madeira soup, rarebit on toast (v)
Charred mackerel, yukon gold potatoes, bacon and horseradish broth
Chicken liver pate, farmhouse chutney, toasted seasonal focaccia
Confit crapendine beetroot, candy beetroot, smoked beetroot puree (v)

MAINS

Turkey breast, roast potatoes, parsnip, sprouts and bacon, stuffing, cranberry n
Butternut squash risotto, house ricotta, pumpkin, sunflower and sesame seed crisp (v)
Braised featherblade of beef, celeriac puree, curly kale, truffle and parmesan chips
Baked cod loin, puy lentil, shallot and chestnut mushroom stew, lemon and chive
Salt baked celeriac, chargrilled leek broth, confit leek, pearl barley, kohlrabi (v)

SIDES

Braised red cabbage	3.5	Honey and butter roasted carrots	3.5
Sprouts and bacon	4	Roast potatoes	3

SWEETS

Vanilla creme brûlée
Plum and cinnamon sorbet, chilled vodka
Christmas pudding, brandy sauce, candied orange
Ring donut, salted dark chocolate sauce, honeycomb ice cream
Cointreau pineapple, clementine sorbet, coconut, salted hazelnut brittle n

TO FINISH

Coffee with white chocolate and pistachio fudge (n) 5

3 COURSES £33

(n) contains nuts (v) vegetarian

A pre-order will be required one week prior to your reservation date, tables of 8 or more will be subject to a discretionary 10% service charge.

If you have any allergies or dietary requirements, please speak to a member of staff.

A full ingredients list is available upon request