



festive party set menu

£100pp

available from 16th nov

please inform your waiter of
any food allergies or special
dietary requirements

please note this is a sample menu:
menu might be subject to changes
due to seasonality and produce
availability

a discretionary service charge of
12.5% will be added to the final bill

- canapés & bubbles
(champagne upgrade £6 per person)

- orkney scallop en croute, champagne & caviar
sauce
or
- celeriac & truffle en croute, champagne sauce

- partridge, salt-baked beetroot, feta, endive,
balsamic
or
- salt-baked beetroot, barrel-aged feta, endive &
balsamic

- ballotine of turkey, pigs in blankets, roast
potatoes, honey-roast parsnips, carrots, sprouts
& chestnuts
or
- butternut, pecan & sage wellington, roast
potatoes, honey-roast parsnips, carrots, sprouts
& chestnuts

- christmas pudding, brandy butter & vanilla ice
cream
or
- sherry, amaretti & plum trifle
or
- selection of british cheese

- mince pies & whiskey truffles

tender

by niall keating