

FESTIVE MENU

* STARTERS *

CARAMELISED PARSNIP & COCONUT SOUP (VG)
CELERICAC BHAJIS

LIGHTLY SMOKED BEEF CARPACCIO
BLUE CHEESE, WALNUTS

CRAB & SMOKED SALMON SALAD
AVOCADO, FENNEL, APPLE

DUCK & PORK TERRINE
CRANBERRIES AND PISTACHIOS, CRISP BREAD

* MAINS *

FILLET OF SEA BASS
CRUSHED POTATOES, ROASTED GARLIC AND GREEN SAUCE

SLOW COOKED RUMP OF BEEF
MUSHROOMS, BABY ONIONS WITH SALT BAKED
CELERICAC AND REDCURRANT PORT SAUCE

BRIE, CRANBERRY & RED ONION PITHIVIER (VGA)
ROAST POTATOES, WILTED GREENS

PANCETTA WRAPPED TURKEY PARCELS
SAGE AND LEMON STUFFING AND ALL THE TRIMMINGS

* DESSERTS *

CHRISTMAS PUDDING (V)
BRANDY BUTTER ICE CREAM OR CUSTARD

WHITE CHOCOLATE PANNA COTTA & MIXED BERRIES (V)

CLEMENTINE CHEESECAKE (V)
DARK CHOCOLATE SAUCE

LAYERED MINT CHOCOLATE MOUSSE POT (V)



SCAN THE QR CODE
TO UNWRAP OUR
FESTIVE FILTER.

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN-FREE | (VGA) VEGAN OPTION AVAILABLE

IF YOU ARE CONCERNED ABOUT ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS PLEASE SPEAK TO A MEMBER OF THE TEAM WHO WOULD BE DELIGHTED TO ASSIST. ALL PRICES ARE INCLUSIVE OF VAT AND A DISCRETIONARY GRATUITY OF 12.5% IS ADDED TO THE TOTAL BILL AND DIVIDED FAIRLY BETWEEN THE TEAM AND INDEPENDENTLY FROM THE BUSINESS.

H^AR BAR

KITCHEN | BAR | TERRACE