



FESTIVE GROUP FEAST MENU

£80 PER PERSON

Italian Artisan bread selection for the table, extra virgin olive oil, balsamic



SHARING PLATTERS

Butternut squash and fregola salad, toasted seeds, orange mimosa dressing (vg)

Oak smoked salmon, caviar crème fraiche, amalfi lemon, granary toast

Salami Milano, fig chutney, crispbread, pickled datterini



MAINS

Pit roasted cauliflower, vegan truffle cream sauce, pink fir potato & artichoke salad (vg)

Fillet of Cornish sea bass, crushed potatoes, shaved violet artichokes, red wine fish sauce

Roast turkey, Tropea onion and fig stuffing, duck fat roast potatoes,
greens, bread sauce, mulled wine gravy



DESSERTS

Kahlua tiramisu 'Christmas tree'

Christmas pudding, brandy cream

Dark chocolate and orange slice (vg)

Add

Taleggio, fig chutney, fennel seed crackers (£8 supplement)



TEA AND COFFEE

Dark chocolate and brandy truffle (vg)

Designed to flow and share, our feasting menu allows everyone to enjoy each dish together.

Maximum of 3 hours. Minimum of 16 guests. Maximum of 24 guests

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

Please advise your waiter if you have any allergens or dietary requirements.

