

WILDHIVE CHRISTMAS PARTY MENU

to start



MULLED WINE CURED SEA TROUT

Golden beetroot, caviar, crème fraiche (SUL D F)

5 SPICED SMOKED LOCAL PHEASANT BREAST

Celeriac purée, chicken liver Melandra, poached cherries (D E SUL)

BARON BIGOD MILLE-FEUILLE

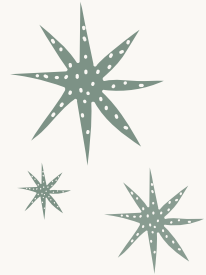
Jerusalem artichoke crisps, English truffle, Wildhive honey, cep mushroom dust (D)

ORCHARD APPLE AND PARSNIP SOUP

Grumpy Farmers goats' cheese crumpet, toasted walnuts (D G TN)



to follow



SLOW COOKED NORFOLK TURKEY

Pigs in blankets, pheasant, pancetta and cranberry stuffing,
Callow honey parsnips, brussel sprouts and chestnuts (D G)

DERBYSHIRE FILLET OF BEEF WELLINGTON

Lion's Mane mushroom, truffle turnip mash, bone marrow red wine jus (D SUL G E)

PAN FRIED ATLANTIC HAKE

Pepper dulse cake, Colchester oyster beignets, sea buckthorn hollandaise (F SH-MOL D E G)

LEMON AND MAPLE SYRUP GLAZED SEITAN STEAK

Grilled king oyster mushrooms, pepper sauce (G M SOY)



sweets

CLASSIC CHRISTMAS PUDDING

Eggnog ice cream, brandy butter (G D E SUL)

WHITE CHOCOLATE YULE LOG

Baileys cream, panettone (TN D E G SUL)

CINNAMON SPICED CALLOW HALL APPLES

Chilled rice pudding, granola crumb, bourbon glaze (D G TN SUL)

PLANT BASED DUNDEE CAKE

Blood orange gel, single malt Chantilly cream (SOY G TN SUL)

2 courses £55 / £3 courses £65



WILDHIVE FOOD PHILOSOPHY

We grow in our kitchen garden, buy from local producers
and source the best of British.

Your wellbeing is important to us, please speak with
our team about allergens / dietary requirements.

We hope you enjoyed our food and service.

We add a discretionary 12.5% service charge to your bill but
if you are not happy please don't pay it but
do let us know if there is anything we can do better.

ALLERGENS

Some dishes can be adapted, please ask

G gluten E eggs F fish PN peanuts SH shellfish MOL mollusc
CR crustacean SOY soya D cows milk/lactose TN tree nuts
C celery M mustard SS sesame seeds SUL sulphites L lupin