



December Party Menu 2017

Glass of Champagne 9.25

- starters**
- butterbean, roast pumpkin & winter savoury soup
 - chicken liver & foie gras pate, date & apple chutney, toast
 - spiced toasted walnuts, pear, green beans, stichleton vinaigrette
 - potted salmon, beetroot gravalax, mustard dill sauce
 - seared scallops & gremolata, white onion puree, steamed leeks
 - goats cheese, beetroot, piquillo pepper, avocado & watercress, sherry vinegar dressing
 - braised pheasant, wild mushroom ragout tagliatelle, parmesan & truffle oil
 - smoked haddock, prawn, potato & watercress chowder, poached egg
- mains**
- roast venison haunch, yellow turnip, rosemary & potato gratin, braised red cabbage
 - guinea fowl breast, parsley root puree, savoy cabbage, pancetta & chestnuts, cranberry sauce
 - slow roast pork belly, roast garlic & prune mash, winter greens
 - monkfish, mussel, red lentil, sweet potato red coconut thai curry with jasmine rice
 - steamed hake, potato parsley pancake, braised gem lettuce & girolles butter sauce
 - potato gnocchi, roast poti marron squash, cavolo nero & gorgonzola cream
 - winter vegetable, quince & preserved lemon tagine, saffron & pea pilaf rice
- sides**
- winter greens 3.95
 - prune & garlic mash 3.95
 - mixed leaf salad 4.25
 - fries 3.95
- desserts**
- mincemeat, apple & almond strudel, vanilla ice cream (n)
 - vanilla yoghurt pannacotta with armagnac prunes
 - mango & passion fruit semi freddo with poached rhubarb
 - dark chocolate marquise, poached pear & crème anglaise
 - treacle tart with clotted cream
 - fudge, biscotti & chocolate truffles (n)
 - sorbet selection
 - selection of neal's yard cheese, chutney & biscuits

Three courses £35 for parties of 10 and above

please choose four starters, mains and puddings from the menu

(n) contains nuts

an optional gratuity of 12.5% will be added to your bill
please note we cannot guarantee the absence of traces of nuts in any of the above dishes
for allergy or food intolerance information please ask a member of staff