

# CHRISTMAS PARTY MENU

## STARTERS

Black garlic & celeriac soup  
with charred miso tofu and chicory (pb/df/gf)

Apple smoked trout  
with toasted millet bread, sharp apple, caper & raisin purée, topped with pickled grapes

Hampshire game terrine  
wood pigeon, venison and pheasant with date & coffee relish, pickled vegetables  
and toasted sourdough (df)

Goat's cheese and shallot tart  
with confit garlic, purple sprouting purée, baked yeast topped with a pine nut crumb (v/gf)

## MAINS

Roasted Usk Vale turkey breast  
with sage & apricot stuffing, pigs in blankets, cranberry & mandarin jam and gravy (df/gf)

Hereford beef, ox cheek and Beauvale blue cheese pie  
with swede purée, shredded sprouts, beef dripping and a Marmite gravy

Lemon sole Veronique on the bone  
served with new season potatoes with seaweed and winter green beans (gf)

Chestnut mushroom "mac & cheese"  
with chive sour cream, squash purée and toasted sourdough crumbs (v)

## PUDDINGS

Fuller's Black Cab Christmas pudding  
with Fuller's brandy butter ice cream and London Porter jam (v)

Sticky ginger steamed pudding  
with chocolate sauce, chocolate pearls and glazed mandarin (v)

Black Forest sundae;  
cherry gin liqueur, 70% cocoa Chantilly mousse topped with a glacé cherry (v)

Hail the plate of chocolate  
chocolate marquise, chocolate mousse of 33% ivory, 35% milk and  
70% dark; sprinkled with popping candy - snap, crackle and pop! (v/gf)

2 course £35.95pp | 3 course £39.95pp



Allergen / Nutritional

If you have an allergy please talk to a team member. Dishes may not contain specific allergens,  
however our food is prepared in areas where cross contamination may occur.  
(v) vegetarian (pb) plant-based (gf) gluten free (df) dairy free (gfo) gluten free option

