



Christmas Menu

COURSE MARKERS SHOW WHICH ARE INCLUDED IN EACH OPTION

3 = THREE COURSE 5 = 5 COURSE 7 = 7 COURSE

CANAPES

5 7

Chicken Liver Parfait

Challah • Beurre Noisette

Cheong

Fermented Blackberry • Star Anise

BREAD

7

BBQ Flatbread

Whipped Honey Butter • Pine • Juniper

STARTER

3 5 7

Duck Leg Terrine

Pistachio • Cranberry • Fig • Carraway

Goat's Cheese Tart

Caramelised Pear • Burnt Honey • Walnut

Spiced Squash Soup

Chili Oil • Sourdough

MAIN

3 5 7

Roast Turkey Breast

Roast Rib of Beef

Seared Seabass Roast

BBQ Mushroom Roast

Roasts served with Roast Potatoes, Walnut & Bacon Brussel Sprouts, Stuffing, Red Cabbage, Truffled Cauliflower Cheese, Yorkshire Pudding & Lashings of Gravy

DESSERT

3 5 7

Christmas Pudding

Brandy Ice Cream

Winter Berry Pavlova

Crème Diplomat • Tarragon • Orange

Japanese Rice Pudding

Mulled Wine Jam

CHEESE

7

Selection of Cheese

Apple Chutney • Grape • Rye Cracker

PETIT FOURS

5 7

Mince Pie

Blackberry Pate De Fruit

CHOOSE YOUR EXPERIENCE

3 COURSES 47.50 • 5 COURSES £55 • 7 COURSES £60



SPARKLING & ROSE

Corte Alta Prosecco (House)

Light • Crisp • Citrus
£6.00 | £26.00

Can Xa Rose Cava

Fresh • Crisp • Bubbly
£7.50 | £27.50

Lombard Brut NV

Elegant • Toasty • Citrus
£15.00 | £58.00

Veuve Clicquot NV

Rich • Classic • Champagne £85.00

Laurent-Perrier Rosé

Fresh • Strawberry • Refined £115.00

Prospetti Pinot Rosé (House)

Light • Fruity • Refreshing
£6.10 | £8.35 | £25.00

Studio Miraval Provence Rosé

Delicate • Dry • Premium £42.00

3 GLASS PAIRING

Arrival

Lombard Brut NV (125ml)

Middle

Tobelos Crianza (250ml)

Finish

Sauternes Petit Guirard (75ml)

5 GLASS PAIRING

Canapes

Lombard Brut NV (125ml)

Starter

Sillages Organic Albariño (125ml)

Main

Tobelos Crianza (125ml)

Dessert

Sauternes Petit Guiraud (75ml)

Cheese/Petit Fours

Quinta Do Vallado Tawny Port (50ml)

WHITE WINE

Prospetti Pinot Grigio (House)

Crisp • Clean • Refreshing
£6.10 | £8.35 | £25.00

Chants du Closeau Viognier (House)

Apricot • Floral • Silky
£7.00 | £9.50 | £28.00

Perfect Cut Sauvignon Blanc

Zesty • Tropical • Vibrant
£7.10 | £9.60 | £29.00

Sillages Organic Albariño

Bright • Citrus • Mineral
£8.15 | £11.50 | £34.50

Mâcon Chardonnay Talmard

Creamy • Fresh • Balanced £32.00

Gavi di Gavi Terre Antiche

Elegant • Citrus • Crisp £36.00

7 GLASS PAIRING

Canapes

Lombard Brut NV (125ml)

Bread Course

Sillages Organic Albariño (125ml)

Starter

Macon Chardonnay Talmard (125ml)

Main

Tobelos Crianza (125ml)

Dessert

Sauternes Petit Guiraud (75ml)

Cheese

Quinta Do Vallado Tawny Port (50ml)

Petit Fours

Graham's LBV Port (50ml)

RED WINE

Beaubigny Merlot (House)

Soft • Smooth • Plum
£6.10 | £8.35 | £25.00

Amalaya Malbec (House)

Rich • Dark Fruit • Chocolate
£8.10 | £11.05 | £34.00

Grounded Cru McLaren Vale Shiraz

Rich • Bold • Peppery
£7.75 | £10.50 | £32.00

Tobelos Crianza

Smooth • Oaky • Vanilla
£8.50 | £12.00 | £36.00

Ventopura Pinot Noir

Silky • Cherry • Earthy £28.00

Barolo Le Albe G

Powerful • Complex • Iconic £86.00

DESSERT & FORTIFIED

Graham's LBV Port

Rich • Chocolate • Warming £4.40

Quinta do Vallado 10yr Tawny

Nutty • Caramel • Elegant £4.10

Sauternes Petit Guiraud

Honeyed • Luscious • Apricot £7.50

HOUSE COCKTAILS

Fermented Blackberry Spritz

Cheong • Chambord • Prosecco £11

Herbal Apple & Cinnamon Old Fashioned

Jagermeister • Brandy • Apple • Bitters £12

Spiced Pear

Spiced Rum • Pear Puree • Lime • Apple Juice £11

Espresso Nutini

Vanilla Vodka • Frangelico • Espresso £12

Blood Orange, Fig & Black Pepper Sour

Blood Orange Gin • Fig • Vermouth • Lemon • Pepper £13

3 GLASS PAIRING £30 PER GUEST • 5 GLASS PAIRING £40 PER GUEST • 7 GLASS PAIRING £50 PER GUEST

Glass Pricing 125ml for sparkling, 175ml & 250 ml for Red White & Rose
50ml for Dessert & Fortified Wines