

# ROAST

## SET MENU CHRISTMAS PARTY

THREE COURSE SET MENU - £75 PER PERSON (inc tea or coffee & mince pie)

### PARTY UPGRADES

The items below are priced individually, and are not included in the main set menu.

#### CHRISTMAS COCKTAILS

<b>BIG BEN</b>	16
Beefeater London Dry Gin, Raspberry, Blackberry, Lime, Apple Juice, Chambord	
<b>WINTER SPICED MARTINI</b>	16
Spiced Tea Infused Fair Vodka, Grand Mariner Liqueur, Vanilla Syrup, Lemon Juice, Aquafaba	

#### FOR THE TABLE

<b>SELECTION OF ARTISAN HANDMADE BREAD AND BUTTER</b>	6
<b>POACHED OYSTERS</b>	6 OYSTERS   27
With champagne foam and Roast caviar	12 OYSTERS   48
<b>CURED ENGLISH MEATS PLATTER</b>	28
Selection of Cobble Lane Cured Meat, Fig Relish, Kalamata Olives, Gherkins, Sourdough Bread	
<b>SMOKED SALMON ROSETTES</b>	28
With citrus yogurt, soaked dates and lamb lettuce salad	

#### STARTERS

**TURKEY & SAGE ROAST SIGNATURE SCOTCH EGG**  
Festive Cranberry sauce, Micro Cress

**RED KING PRAWNS (GF)**  
With fennel, kohlrabi and dill salad, pickled cucumber and lemon segments

**ROAST CAULIFLOWER SOUP**  
With heritage cauliflower florets, popped grains (V)

**QUINOA SALAD**  
With mulled wine poached pear, beetroots and orange segments

#### MAIN COURSE

**ROAST NORFOLK BRONZE TURKEY**  
Served with all the trimmings pigs n blankets, pork sausage and onion stuffing, rosemary roast potatoes, brussel sprouts ragout, yorkshire pudding

**SIGNATURE SADDLEBACK PORK BELLY (GF)**  
With Bromley apple sauce, mash potato, gravy

**ROAST FILLET SEA BASS (GF)**  
With fennel, kohlrabi and dill salad, pink lady

**ROAST WILD MUSHROOMS AND AUBERGINE**  
With creamed buckwheat and Jerusalem artichoke crisps

**NUT ROAST**  
With creamy mashed potato, mushroom gravy and cranberry sauce

**100 DAY AGED BELTED GALLOWAY ROAST BEEF**  
Served with all trimmings

#### PARTY UPGRADES

**ROAST BEEF WELLINGTON** 18  
Rosemary Roast Potatoes, Red Wine Sauce, Braised Red Cabbage, Yorkshire Pudding

#### DESSERTS

**CHRISTMAS PUDDING WITH CUSTARD**  
**WARM STICKY TOFFEE PUDDING**  
With caramel sauce, clotted cream

**SPICE WALNUT CAKE**  
With mousseline cream, cinnamon ice cream, Baileys custard

**VEGAN FONDANT**  
With raspberry & lime sorbet, milk chocolate sauce, fresh raspberries

**SELECTION OF HOMEMADE ICE CREAMS AND SORBETS**

#### PARTY UPGRADES

**SELECTION OF BRITISH CHEESES** 22 / 44  
Selection of 4 cheeses  
Selection of 8 cheeses

Please note that certain vegetarian dishes can be altered to suit vegan requirements, please ask your server for details. (V) - vegetarian | (VG) - vegan | (GF) - gluten free.  
Be sure to inform your server if you have any allergies. Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.