

ROAST

SET MENU CHRISTMAS PARTY

THREE COURSE SET MENU - £75 PER PERSON

PARTY UPGRADES

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

CHRISTMAS COCKTAILS

MULLED WINE 13
Elephant Stoe, Red Wine, Merlet Cassis, Orange, Nutmeg Syrup

MULLED CIDER 13
Torres 10yr, Sassy Brut, Beesou, Apple, Cinnamon Syrup

TINSEL 15
Torres 10yr, Cherry Herring, Prune Liqueur, Apple, Cranberry, Cinnamon Syrup

FOR THE TABLE

CARLINGFORD OYSTERS 6 OYSTERS 27
with champagne granite 12 OYSTERS 52
and chive oil

SELECTION OF ARTISAN HANDMADE BREAD AND BUTTER 7

SAINT IVES CURED SMOKED SALMON 300G 30
Shallot, Chives, Capers, Gherkins, Butter, Sourdough Bread

CURED ENGLISH MEATS PLATTER 30
Selection of Cobble Lane Cured Meat, Fig Relish, Noccellara Olives, Gherkins, Sourdough Bread

STARTERS

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

BEETROOT CURED LOCH DUART SALMON
Pickled Heritage Beets, Dill Oil, Crème Fraiche, Avrugo Caviar

QUINOA SALAD (VG) (GF)
With Mulled Wine Poached Pear, Baby Leaf Spinach, Pumpkin Squash, Orange Dressing and Beetroot Caramel

ROAST CAULIFLOWER SOUP (VG) (GF)
With Grilled Cauliflower Florets, Black Truffle Chantilly Cream

BRAISED BEEF CROQUETTES
With Horseradish Emulsion, Lambs Lettuce

MAIN COURSE

ROAST NORFOLK BRONZE TURKEY
Pigs in Blankets, Pork Sausage and Onion Stuffing, Rosemary Roast Potatoes, Brussel Sprouts, Maple Syrup & Thyme Roasted Root Vegetables, Braised Red Cabbage, Yorkshire Pudding

SIGNATURE SADDLEBACK (GF) PORK BELLY
With Creamed Potatoes, Bramley Apple Sauce and Gravy

ROAST FILLET OF SEA BASS (GF)
With Fennel, Kohlrabi & Dill Salad, Pink Lady Apple, Lemon Aioli

PAN ROASTED COD (GF)
With Mussels, Brown Shrimps, Samphire, Leek & Potato Sauce

ROAST WILD MUSHROOMS AND AUBERGINE (VG) (GF)
with Creamed Buckwheat, Jerusalem Artichoke Crisps

NUT ROAST (VG) (GF)
With Roast Potatoes, Brussel Sprouts, Maple Syrup & Thyme Roasted Root Vegetables, Braised Red Cabbage, Mushroom Gravy

PARTY UPGRADES

ROAST BEEF WELLINGTON 20
Truffle Mashed Potato, Maderia Sauce

DESSERTS

CHRISTMAS PUDDING
Vanilla Custard, Red Currants, Fresh Mint
vegan option available

SPICED WALNUT CAKE
Panforte Ice Cream, Coconut Crumbles, Caramelised Pecans

WARM STICKY TOFFEE PUDDING (GF)
Toffee Sauce, Devonshire Clotted Cream, Oreo Crumble

VANILLA RICE PUDDING (GF)
Cold Macerated Pear, Toasted Coconut, Cinnamon

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

PARTY UPGRADES

SELECTION OF BRITISH CHEESES

15

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 15% service charge will be added to your bill.

ROAST

SIDES

TRIPLE-COOKED CHIPS (GF)(VG)	6.5
TRIPLE-COOKED CHIPS WITH PARMESAN & TRUFFLE MAYO (GF)	7.5
MAPLE SYRUP & THYME ROAST ROOT VEGETABLES (GF) (VG)	7
ROSEMARY & GARLIC ROAST POTATOES (GF) (VG)	6.5
SAUTEED BUTTON MUSHROOMS WITH GARLIC BUTTER (GF)	7
CAULIFLOWER CHEESE FOR TWO	14
TENDER STEM BROCCOLI WITH GARLIC AND PARSLEY DRESSING (GF) (VG)	7.5
BRUSSELS SPROUTS WITH BACON (GF)	7
PIGS IN BLANKETS	7
PORK SAGE AND ONION STUFFING	6.5
YORKSHIRE PUDDING	2.5
MULLED WINE SPICED RED CABBAGE	6

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