

ROAST

SET MENU CHRISTMAS PARTY

THREE COURSE SET MENU - £77 PER PERSON

PARTY UPGRADES

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

CHRISTMAS COCKTAILS

MULLED WINE 14
Red wine infused with ginger, honey, orange, madarin & festive spices

ROAST CHEERS 15
Cranberry and raspberry syrup topped with sparkling wine. Light, crisp and full of festive spirit

SANTA'S PRESENT 18
Gin, lime and apple-vanilla syrup topped with sparkling wine.

FOR THE TABLE

FRESHLY SHUCKED CARLINGFORD OYSTERS
6 OYSTERS 30 | 12 OYSTERS 59
with champagne granite and chive oil

**SELECTION OF ARTISAN
HANDMADE BREAD AND BUTTER** 7
SEVERN & WYE SMOKED SALMON 300G 34
Shallot, Chives, Capers, Gherkins, Butter, Sourdough Bread

CURED ENGLISH MEATS PLATTER 34
Selection of Cobble Lane Cured Meal, Fig Relish, Nocellara Olives, Gherkins, Sourdough Bread

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.

STARTERS

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

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

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

ROASTED BEETROOT SOUP (VG)
With Tarragon Infused Cream, Malted Tapioca

BRAISED BEEF CROQUETTES
With horseradish emulsion, Mustard Cress

SIDES

TRIPLE-COOKED CHIPS (GF) (VG) 7

**TRIPLE-COOKED CHIPS WITH
PARMESAN & TRUFFLE MAYO (GF)** 8

**MAPLE SYRUP & THYME ROAST ROOT
VEGETABLES (GF) (VG)** 8

**ROSEMARY & GARLIC ROAST
POTATOES (GF) (VG)** 7

**SAUTEED BUTTON MUSHROOMS
WITH GARLIC BUTTER (GF)** 8

CAULIFLOWER CHEESE FOR TWO 15

**TENDER STEM BROCCOLI WITH GARLIC
AND PARSLEY DRESSING (GF) (VG)** 9

BRUSSELS SPROUTS WITH BACON (GF) 7

PIGS IN BLANKETS 7

PORK SAGE AND ONION STUFFING 7

YORKSHIRE PUDDING 2.5

MULLED WINE SPICED RED CABBAGE 7

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

ROAST FILLET OF SEA BASS (GF)
With Fennel, Kohlrabi & Dill Salad, Orange segments, 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, Walnut & Parsley Dressing

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

DESSERTS

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

HAZELNUT TART (VG)
Chocolate Ganache, Hazelnut Mousse, Coconut Sorbet, Lemon Balm

CHEESE COURSE

MAIN UPGRADES

ROAST BEEF WELLINGTON 25
Truffle Mashed Potato, Maderia Sauce

**100 DAYS AGED BELTED GALLOWAY
BEEF ROAST** 15
Rosemary Roast Potatoes, Brussel Sprouts, Maple Syrup & Thyme Roasted Root Vegetables, Braised Red Cabbage, Yorkshire Pudding

**GRILLED GIANT MADAGASCAN
PRAWNS (GF)** 35
Two giant black tiger prawns, minimum 250g each. Served with creamy mashed potatoes, garlic butter & charred lemon

RIB EYE STEAK 300G 30
Garlic and Guinness & Marmite butter, roast shallot & fried thyme

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

SELECTION OF BRITISH CHEESES 15