



# GROUP FESTIVE MENU



*£140 per person*

Menus are pre-order only, with choices needed at least one week in advance.

## CANAPES

Smoked salmon  
potato rosti, crème fraîche and trout roe

Truffled parmesan gougère

## STARTERS

Scott's shellfish cocktail  
Lobster, crab and prawns, cocktail sauce

Blue fin tuna tataki  
citrus ponzu, spring onion and chilli

## MAINS

Fillet of beef Rossini  
sautéed foie gras, sautéed spinach, truffle and Madeira jus

Fillet of halibut  
buttered leeks, pommes puree and lobster sauce



## DESSERTS

Baked Christmas pudding fondant  
brandy ice cream

Clementine posset  
clementine and shiso sorbet, vanilla shortbread

## EXTRAS

Cropwell Bishop stilton  
brown butter cake, pear and port chutney  
*(£13.50 supplement)*



*Final selections must be submitted at least one week prior to your event. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request; however, we are unable to provide information on other allergens. A discretionary optional service charge of 15% will be added to your bill. Includes VAT. Vaping not permitted.*

