

GROUP FESTIVE MENU

£95 per person

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

STARTERS

Baked spiced crab
garlic and herb toast

Wild mushroom risotto
Parmigiano Reggiano

Spicy salmon tartare
avocado and spring onion, chilli and garlic
dressing, sesame cracker

Griddled tiger prawns
charred jalapeño and lime dressing

MAINS

Roasted Devonshire chicken
cranberry and sage stuffed thigh, buttered hispi
cabbage, crispy potato and caramelised shallot

Roasted fillet of cod
roasted cauliflower puree, crispy
potato and chorizo butter sauce

Seared sea bass
miso and yuzu kosho butter and chives

Roast fillet of hake
grilled squid, romesco sauce, garlic,
parsley and olive oil

DESSERTS

Bramley and
Cox Pippin apple pie
vanilla ice cream

Yuzu and
clementine posset
clementine and shiso sorbet
and vanilla shortbread

Cropwell Bishop Stilton
onion chutney and walnut biscuit

Paris-Brest
pistachio ice cream and hot chocolate sauce

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.