



set menu £33

groups of 11-20 to pre-order from all options
groups of 20 and more to choose one starter, 1 main, 1 dessert for entire group
***vegan, vegetarian and gluten free dishes available on request**

starter

jerusalem artichoke soup, crispy wild mushroom, shaved truffle*

chargrilled radicchio, blood orange dressing (v)*

main

turkey

nut roast (v)

280g rib eye steak (supplement £10)

served with: stuffing, roasted baby carrots, asiago cheese potato gratin, cranberry chutney and gravy

sides 1 every 2 guests

cauliflower cheese with aged parmigiana, cranberry, apple

brussels sprouts pan fried with saffron and pistachio butter

dessert

calabrian mince pies, vanilla cream

tiramisu with amaretto and coffee liqueur



set menu £40

groups of 11-20 to pre-order from all options
groups of 21 and more to choose one starter, 1 main, 1 dessert for entire group
***vegan, vegetarian and gluten free dishes available on request**

starter

jerusalem artichoke soup, crispy wild mushroom, shaved truffle*
chargrilled radicchio, blood orange dressing (v)*
slow cooked pork belly, green apple, smoked garlic puree, port jus*

main

turkey
nut roast (v)
monkfish rolled in pancetta
280g rib eye steak (supplement £5)

served with: stuffing, roasted baby carrots, asiago cheese potato gratin, cranberry chutney and gravy

sides 1 every 2 guests

roasted cauliflower, aged parmigiana, cranberry, apple
brussels sprouts pan fried with saffron and pistachio butter
polenta fries with parmiggiano, orange zest and cointreau

dessert

calabrian mince pies, vanilla cream
tiramisu with amaretto and coffee liqueur
panettone bread and butter pudding