



# CHRISTMAS DINING

2 COURSES £40 / 3 COURSES £45

## Starters

Ham hock terrine, chutney, sourdough toast

Artisan goat's cheese, beetroot, toasted pumpkin seeds,  
wholegrain mustard dressing (v) (pb on request)

## Mains

Roast Norfolk Bronze turkey, bread sauce, pigs in blankets,  
sage & onion stuffing, duck fat roast potatoes, Brussels sprouts,  
Chantenay carrots & chestnuts, Christmas gravy

Slow cooked British beef cheek, creamed mashed potatoes,  
cavolo nero, crispy onions, red wine jus

Pan fried Cornish seabass, spring onion crushed new potatoes,  
leeks, salsa verde

Wild mushroom tart, spinach, poached hens' egg,  
mushroom gravy (v) (pb on request)

## Desserts

Traditional Christmas pudding, brandy custard

Sticky toffee pudding, salted caramel sauce,  
vanilla ice cream (pb on request)

*Mince pies, coffee and tea*

(v) Vegetarian | (pb) Plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies.

# CHRISTMAS RECEPTIONS

## AMUSE BOUCHE & PETIT FOURS £8

### *Cold Canapés*

Beef tartare, sourdough **£7.50**

Cornish cold smoked salmon blinis (v) **£6.50**

Goats cheese and caramelised onion tart (v) **£5.50**

Sun dried tomato, avocado mousse, crispy chickpea (pb) **£5.50**

Parma ham, grissini **£4.50**

Seared tuna, wasabi mayo, sesame **£7.50**

Brixham crab on toast **£7.50**

### *Warm Canapés*

Glazed suffolk pork belly, pickled cucumber **£5.50**

Nduja arancini **£5.50**

Spiced lamb kofte, tzatziki **£6.50**

Mini leek and truffle quiche (v) **£4.50**

Buttermilk fried chicken, satay **£6.50**

### *Larger Bites*

Cheeseburger slider **£9.50**

Roast chicken slider **£7.50**

Lobster and crayfish roll **£11.50**

Merguez sausage roll **£11.50**

Wild mushroom, artichoke & truffle tart (v) **£9.50**

### *Sweet Canapés*

Milk chocolate and sea salt truffles **£4.50**

Strawberries and cream macarons **£5.50**

Lemon meringue tart **£5.50**

*Minimum 20 of each canapé*

(v) Vegetarian | (pb) Plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies. Please note this is a sample menu and some changes are possible due to seasonality and market availability.



## CLASSIC CANAPÉS PACKAGE

### *Canapés* (6 pieces)

Cornish cold smoked salmon blinis

Sun dried tomato, avocado mousse, crispy chickpea (pb)

Parma ham, grissini

Glazed Suffolk pork belly, pickled cucumber

Nduja arancini (pb)

Mini leek & truffle quiche (v)

### *Larger Bites* (3 pieces)

Cheeseburger slider

Roast chicken slider

Wild mushroom, artichoke & truffle tart (v)

**£55**

*Per person with a minimum of 15*

## PREMIUM CANAPÉS PACKAGE

### *Canapés* (6 pieces)

Beef tartare, sourdough

Goats cheese and caramelized onion tart (v)

Sun dried tomato, avocado mousse, crispy chickpea (pb)

Seared tuna, wasabi mayo, sesame

Spiced lamb kofte, tzatziki

Mini leek & truffle quiche (v)

### *Larger Bites* (3 pieces)

Roast chicken slider

Lobster & crayfish roll

Merguez sausage roll (pb)

**£65**

*Per person with a minimum of 15*



\*PACKAGES



## WINE DURING DINNER

### CLASSIC

1 BTL £36 | 3 BTL £100

WHITE: Vermentino, Timo, San Marzano, Salento, Italy

RED: Montepulciano D'Abruzzo, Avegiano, Bove, Italy

### PREMIUM

1 BTL £54 | 3 BTL £160

WHITE: Sauvignon Blanc, The Raptor, Malborough, NZ

RED: Pinot Noir, Old Stage, Monterey, US

## CHAMPAGNE RECEPTION

£10PP

Joseph Perrier Champagne

## WINTER COCKTAIL RECEPTION

£10PP

Christmas Cosmopolitan & Winter Spice Fizz

## DRINKS TOKENS

£7 (minimum purchase 20)

Bottled Beer, Glass Classic Wine, Single Spirit & Mixer

## BOTTOMLESS DRINKS

### CLASSIC

2 hours £75PP

Wine, beer & soft drinks

### PREMIUM

2 hours £80PP

Spirits, wine, beer & soft drinks

### LUXURY

2 hours £85PP

Champagne reception\*, spirits, wine, beer & soft drinks

\*One glass per person on arrival.  
T&C Price and product may vary at time of pre-order. Bottomless drinks packages are available for groups of 20 or more for standing receptions only.



\*PACKAGES

## \* BOTTLED BEER & CIDER

MORETTI | £6.50

HIGHWIRE GRAPEFRUIT IPA | £5.20

LUCKY SAINT, Unfiltered | £6.70

OLD MOUT CIDER | £6.90

## BOTTLES OF SPIRITS (700 ML)

### \* WHISKEY

AUCHENTOSHAN THREE WOOD | £230

JOHNNIE WALKER BLACK LABEL | £185

BULLEIT | £185

TOKI | £190

### \* GIN

AVIATION | £195

CHASE PINK GRAPEFRUIT & POMELO | £210

MIRABEAU ROSÉ | £200

SLINGSBY MARMALADE | £190

ROKU | £190



### \* RUM

HAVANA CLUB 3YR | £145

OLD J SPICED | £170

RON ZACAPA 23YR | £245

### \* VODKA

CIROC | £190

KETEL ONE | £170

### \* TEQUILA

CASAMIGOS REPOSADO | £240

CAZCABEL BIANCO | £175

CAZCABEL COFFEE | £175

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