FESTIVE SUPPER CLUB

For groups of 15+
£70 per person

Everything will be served family-style, with a touch of winter indulgence
Perfect for sharing, savouring and celebrating

On Arrival

Glass of fizz
Devils on horseback | Smoked salmon blini
Jerusalem artichoke arancini | Duck liver mousse on brioche

For The Table

Butcombe beer bread | Sourdough focaccia
Whipped brown butter | Kale pesto | Carrot romesco

The Main Event

Roast bronze turkey, chestnut stuffing
Ox cheek and bone marrow pie
Chalk Stream trout, pomegranate gremolata

Individually plated option for vegetarian guests:
Celeriac and mushroom pithivier, king oyster mushroom, truffle sauce

Sides

Pigs in blankets | Roast potatoes | Clotted cream mash | Cauliflower cheese
Sprouts and chestnuts | Braised red cabbage | Maple roasted carrots and parsnips *Need something extra? Let us know – we've got you covered*

Pudding

Sticky figgy pudding, toffee sauce, brandy custard
Dark chocolate mousse, honeycomb, hazelnuts

Cheese

Oxford Blue and Tunworth, quince jelly, pickled walnuts, crackers

Sweets

Handmade chocolate truffles
Medjool date and rum bonbons

Please inform us of any food allergies or special dietary requirements prior to ordering.
Our dishes are served family-style, so cross-contact with allergens may occur.
An optional service charge of 10% will be added to all parties. This menu is subject to change.
Scan the QR code for detailed allergy and calorie information.

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