

FESTIVE FEAST

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

ON ARRIVAL

Devils on Horseback | Smoked Salmon Blini
Parmesan Arancini | Duck Liver on Brioche

FOR THE TABLE

Our House Brioche, Seaweed Butter
Rosemary Focaccia, Kale Pesto

THE MAIN EVENT

Roast Bronze Turkey, Pork and Chestnut Stuffing
Classic Beef Wellington
Poached Chalk Stream Trout

Individually plated option for vegetarian guests:

Celeriac and Mushroom Pithivier, King Oyster Mushroom, Truffle Sauce

SIDES

Pigs in Blankets | Roast Potatoes | Cauliflower Cheese
Brussels Sprouts 'French Style' | Braised Red Cabbage
'Nduja Fried Kale | Maple Roasted Carrots

Need something extra? Let us know – we've got you covered

PUDDING

Sticky Toffee Carrot Pudding, Butterscotch, Salted Honey Ice Cream
Dark Chocolate Mousse, Pear, Honeycomb, Hazelnuts

CHEESE

Oxford Blue and Tunworth Camembert,
Quince Jelly, Pickled Walnuts, Crackers

SWEETS

Handmade Chocolate Truffles
Medjool Date and Rum Bonbons

If your party has any dietary requirements, please speak to your event co-ordinator
at the time of booking and we'll do all we can to accommodate them

