

PARTY MENU

3 COURSES: £62.50 per person

TO START

French onion soup, raclette rarebit croquette *V, *VE

Beetroot gravadlax, horseradish crème fraiche, dill pickle and smoked caviar

Duck liver parfait, green peppercorn Chantilly cream,
confit onion purée, caraway and rye crostini

MAIN EVENT

Kent woodland reared turkey parcel, sage and onion stuffing,
wrapped with English streaky bacon, duck fat roasted potatoes, charred sprouts,
roasted carrot, pigs in blankets, rich turkey gravy, cranberry sauce

Redefine Meat™ Wellington, mushroom duxelles, Yorkshire pudding,
roast potatoes, seasonal greens, gravy V, *VE

Herb and seaweed crusted baked cod, Champagne sabayon, mussels,
spinach, samphire and a side of buttered new potatoes

DESSERTS

Traditional Christmas pudding, brandy butter or custard V, *VE

Festive profiterole tower, filled with chocolate cream, salted caramel pouring sauce V

English sparkling wine and cherry trifle, English custard, vanilla and sherry

TO FINISH

Warm mince pies V

Please note this menu may be subject to change.

V = vegetarian. VE = vegan. *VE = can be adapted to vegan. *V = can be adapted to vegetarian

Allergens: Please make the team aware of any allergies you might have, before ordering.
Dish ingredients may vary. An allergen matrix is available on request.

An optional 10% service charge will be added to your bill.