



CHRISTMAS FEAST MENU

£50 per guest
all dishes are served to share

artichoke dip, flame-grilled sourdough v

beetroot, pomegranate, walnuts, tarragon labneh vg/n/gf
salt-baked celeriac, smoked tofu, candied chestnuts, barberries vg/n/gf
salt & sugar-cured salmon, cucumber, fermented chilli, beetroot gf
oak-smoked duck, puffed barley, quince, umeboshi, maple

truffled portobello & sweet potato Wellington, porcini cream vg
five spice aubergine, tahini, yoghurt, chilli, pomegranate v/gf
whole grilled gilt head bream, apricot harissa gf
roast turkey, apple & raisin stuffing, pigs in blankets
40 day aged rib eye, native breed, East Anglia gf (+£10pp)
roast potatoes, kale, carrots, sprouts

festive cheese board, cherry tomato jam (+£7pp)

hot ginger doughnuts, butterscotch v
chocolate brulée torte, poached cherries v
figgy macarons v/n/gf

mince pies, cafetière coffee v (+£6pp)

CHRISTMAS GROUP MENU

£35 / £42 per guest
choice of two or three courses

beetroot, pomegranate, walnuts, tarragon labneh vg/n/gf
salt-baked celeriac, smoked tofu, candied chestnuts, barberries vg/n/gf
salt & sugar-cured salmon, cucumber, fermented chilli, beetroot gf
oak-smoked duck, puffed barley, quince, umeboshi, maple

five spice aubergine, tahini, yoghurt, chilli, pomegranate v/gf
chargrilled cauliflower, lentils, harissa hummus, cobnuts vg/n/gf
hake, brown shrimp, crispy seaweed gf
five spice crispy pork belly, XO sauce, roast fig
40 day aged rib eye, native breed, East Anglia gf (+£10pp)
for the table: roast potatoes, kale, carrots, sprouts

for the table: festive cheese board, cherry tomato jam (+£7pp)

sticky toffee & brandy pudding, vanilla ice cream v
chocolate brulée torte, poached cherries v
blood orange cheesecake v

for the table: mince pies, cafetière coffee v (+£6pp)

PLEASE NOTE THAT THIS IS A SAMPLE MENU & SOME DISHES MAY BE ADJUSTED BETWEEN NOW & DECEMBER