

Festive Igloos

Sharing starters

Honeyed beetroot & carrot salad
with feta & hazelnuts
Comté cheese fondue, bread, fennel spears,
celery sticks

Mains

Turkey & pork stuffing ballotine wrapped in bacon,
pigs in blankets, roasted potatoes,
buttered sprout tops, gravy
Butternut squash & smoked cheddar Wellington,
roasted potatoes, buttered sprout tops,
vegetarian gravy (v, v+)
Roasted rump of beef, roasted vegetables,
roasted potatoes, gravy
(minimum six guests, carved for the table)

Desserts

Sharing platter to include:
Chocolate Bûche de Noël
Pear & gingerbread frangipane tart, vanilla ice cream
Christmas pudding, brandy sauce
Trifle terrine cake, chocolate mousse,
chestnut cream, cranberry, rum soaked raisin

65 per person including mulled wine or
bubbles on arrival

(v) denotes vegetarian, (v+) denotes can be made vegan

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details.

Please note there is a discretionary service charge of 12.5%

