

28-50

WINE WORKSHOP & KITCHEN



Christmas Group Menu

5 courses £65 per person

Amuse Bouche

Starters

Smoked Salmon

Pickled cucumber & dill crème fraiche

Ham Hock Terrine

Pickled mushrooms, truffle butter & brioche

Beetroot Tartare (VG)

Granny Smith, orange & coconut yoghurt

Mains

Roast Turkey Breast

Pigs in blankets, roasted potatoes, carrots, Brussel sprouts, sage jus & cranberry sauce

Lamb Shoulder

Honey roasted parsnip, kale & lamb jus

Roasted Cod

Spiced butternut purée, mussels & bisque

Celeriac Dauphinoise (VG)

Hazelnut and mushroom caviar & cep velouté

Cheese

Blue cheese served with a glass of Port

Desserts

Christmas Pudding

Brandy custard

(Vegan option available)

Christmas Mess

Praline diplomat, meringue & roasted plum

Chocolate Mousse

Pear compote & almonds

Apple & Cinnamon Crumble

Vanilla ice cream



(V) Vegetarian (VG) Vegan.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.