

# 28-50

WINE WORKSHOP & KITCHEN



## Early Booking Christmas Group Menu

3 courses

£49

### Starters

Smoked Salmon  
*Pickled cucumber & dill crème fraiche*

### Mains

Roast Turkey Breast  
*Pigs in blankets, roasted potatoes, carrots, Brussel sprouts, sage jus & cranberry sauce*

### Desserts

Christmas Pudding  
*Brandy custard*

Vegetarian and Vegan alternatives:

Beetroot Tartare  
*Granny Smith, orange & coconut yoghurt*

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Celeriac Dauphinoise  
*Hazelnut and mushroom caviar & cep velouté*

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Christmas Pudding  
*Vegan custard*

*Subject to availability*

(V) Vegetarian (VG) Vegan. (GF) Gluten free.

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.

