



## CANAPÉS

Festive menu available from 25th November - 22nd December 2019

Tray Service

### Savoury

Salmon Tartare, Preserved Lemon, Crème Fraîche, Seed Cracker

Raw Galloway Beef, Dripping Toast, Watercress & Lovage Mayonnaise

Fried Potato "Sandwich", Wookey Hole Cheddar Fonduta, Smoked Paprika

Dorset Crab, Red Chicory, Devilled Mayonnaise, Cucumber

### Sweet

Chocolate Crémeux, Orange Curd & Zest

Three for £9 (choice of three)

Four for £12 (choice of four)

Five for £15 (choice of five)

Minimum order: twenty per canapé

Please confirm your guests' allergies or dietary requirements up to four working days in advance of the event

Prices are per person, include 20% VAT and are subject to a 12.5% service charge



## BOWL FOOD

Festive menu available from 25th November - 22nd December 2019

Tray Service

Pumpkin Ravioli, Sage Butter

Chicken, Paris Brown Mushroom & Tarragon Pie

Baked Scallop, Nduja & Wild Garlic Butter, Rye Crumb

Slow Roast Lamb Shoulder, White Beans, Mojo Verde

Two for £16 (choice of two)  
Three for £24 (choice of three)  
Four for £32 (choice of four)

Minimum order: twenty per bowl

## Sweet Canapé

Tray Service

Chocolate Crèmeux, Orange Curd & Zest £3

Minimum order: twenty per canapé

Please confirm your guests' allergies or dietary requirements up to four working days in advance of the event

Prices are per person, include 20% VAT and are subject to a 12.5% service charge



## FEASTING MENU

Festive menu available from 25th November - 22nd December 2019

Courses are served sharing style

### Pick One Board & One Salad

#### Boards

Prosciutto, Bresaola, Fennel Salami, Mortadella, Olive, Cornichon, Caperberry  
Cured Salmon, Smoked Trout, Smoked Mackerel, Sour Cream, Red Onion, Caper

#### Salads

Heritage Beetroot, Goat Curd, Pistachio Dukkah, Puntarelle  
Sprouting Broccoli, Roast Pepper, Smoked Almond, Ticklemore

### Pick One Main

Two & three course prices below include bread & all sides

Two course prices include a main course & a pudding

Three course prices include a starter (board & salad), a main course & a pudding

Roast Poussin, Wild Mushroom, Tarragon Miso\*

Two Course £32 / Three Course £45

\*Poussin is available for lunch only

Slow Roast Shoulder of Lamb, Mint & Sorrel Sauce

Two Course £37 / Three Course £50

Rare Roast Sirloin of Beef, Horseradish

Two Course £52 / Three Course £65

#### Sides

Cornish Potatoes  
Roast Carrots  
Pound Farm Leaves

### Pick One Pudding

Sherry Trifle

Chocolate Pot, Boozy Prune, Cultured Cream, Almond (served individually)

### Cheese

Wookey Hole Cheddar, Helford Blue, Lord of London, Chutney, Seed Cracker £6

All guests, apart from guests with allergies or dietary requirements, shall be served the same meal  
Please confirm your guests' allergies or dietary requirements up to four working days in advance of the event

Guests with allergies or dietary requirements shall be served a suitable meal, plated individually

Prices are per person, include 20% VAT and are subject to a 12.5% service charge