

SAMPLE FESTIVE SUNDAY BANQUET MENU

For lunch and dinner groups of 12 to 24

Option 1: £70 Yorkshire Chicken mainOption 2: £75 Swaledale Lamb mainOption 3: £80 Norfolk Bronze Turkey mainOption 4: £90 Highland Sirloin of Beef mainPrices above are per person and include snacks, starter, main with sides and pudding
Snacks and the starter are placed on dining tables before guests are seated

Shared Snacks - all served

Sourdough & Butter Olives, Orange, Garlic & Thyme Pickled Fennel, Kohlrabi & Shiitake Whipped Cod's Roe, Chicory, Leek Ash

Shared Starter - choose two from below

Option 1: Duck Liver Parfait, Muscadet, Pickled Walnuts Option 2: Cured ChalkStream Trout, Pickled Cucumber, Lemon Option 3: Grilled Sand Carrots, Brown Butter Hollandaise, Parmesan Crumb Option 4: Charred Hispi Cabbage, Black Truffle & Chestnut Mushroom

Shared Main - choose one for the whole party

Option 1: Roast Herb Fed Chicken, Chicory, Chestnut Mushroom & Sherry Sauce, Aïoli Option 2: Slow Roast Swaledale Lamb Shoulder, Salsa Verde Option 3: Roast Norfolk Bronze Turkey & Cranberry Sauce Option 4: Rare Roast Highland Sirloin of Beef, Pickled Walnuts & Horseradish

Shared Sides - all served Roast Potatoes - Yorkshire Puddings - Winter Kale, Parmesan Cream, Rye Crumb

> Individual Pudding - choose one for the whole party Option 1: Eggnog Panna Cotta, Clementine, Spice Cake Option 2: Cru Virunga Chocolate Pot

SHARED CHEESE £10 SUPPLEMENT

Neal's Yard Cheese, Grapes & Crackers

PLEASE NOTIFY YOUR WAITER OF ANY ALLERGIES OR DIETARY REQUIREMENTS A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOU BILL