





FESTIVE BANQUET MENU

For lunch and dinner groups of 12 to 24

Option 1: £75 Yorkshire Chicken main Option 2: £80 Swaledale Lamb main

Option 3: £85 Norfolk Bronze Turkey main Option 4: £95 Highland Sirloin of Beef main

Prices 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: Charred Hispi Cabbage, Black Truffle & Chestnut Mushroom
Option 4: Ember Roasted Beetroot, Burrata, Passionfruit & Mint

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

Roasted Brussel Sprouts - Buttered Potatoes - 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 £12 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