



Festive Feasting Sample Menu

£60 per head ~ Available from 22nd November

Food is served feasting style, on sharing platters for guests to help themselves to

Spiced fig bellini or Spiced fig spritz (non-alc)

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Smoked Catalan almonds (vg, gf)

Marinated olives (vg)

Focaccia & herb oil (vg, df)

House pickles (vg, gf)

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Cep & mozzarella arancini with herb aioli (v)

Burrata, spiced squash & hazelnut (v, gf)

Cured trout, ponzu, fennel & sesame (df)

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Duck, radicchio & mulled quince (gf)

Parmentier potatoes with herb & chilli salt (v, gf)

Roasted celeriac, Westcombe ricotta & sunflower seed pesto (v, gf)

Brussels sprout, apple slaw & chestnut (v)

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Chocolate cookie skillet & eggnog ice cream (v)

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Cider brandy & orange truffles (v)

Tea & Coffee

ALLERGIES Prior to your meal, please inform us of any allergies or food intolerances

DIETARIES Guests who cannot eat dishes on the Feasting Menu can order their own meal from our

A la Carte menu on arrival

FILTERED WATER Unlimited still or sparkling - £1.5 for the table

A discretionary 12.5% service charge will be added to the bill