



PARTY MENUS

Pre-order a minimum of 72 hours in advance for minimum 15 guests.

CANAPÉS

Choose 3 options £12 · 5 options £20 · 6 options £24 per person

ROAST TURKEY BREAST cranberry, crispy potatoes

TURKEY & WINTER MUSHROOM TART

BRAISED BEEF RIB & HORSERADISH CROQUETTE

CHILLI BEEF TACO lime yogurt

KILN SMOKED SALMON crème fraîche, caviar

DORSET CRAB avocado, sriracha

CELERIAC, FENNEL & APPLE REMOULADE CROUTON *(VG)*

CRISPY POTATOES kale, sprout tops pesto *(VG)*

MINI CHRISTMAS PUDDING redcurrant gel

STICKY TOFFEE PUDDING miso caramel sauce

BOWLS

Choose 2 items £16 · 3 items £24 · 4 items £32

ROAST TURKEY BREAST sprout tops, roast potatoes

CHILLI BEEF RIB sticky rice

ROAST SIRLOIN miso baby parsnips

BRAISED LAMB BELLY sriracha potatoes

MISO SALMON bok choy, rice noodle salad

CURRIED FISH PIE crispy potatoes

COD FILLET curried cauliflower, golden raisins

SEARED TUNA sesame, spicy mango salad

ROASTED ROOT VEGETABLES horseradish *(VG)*

CURRIED SQUASH & CAULIFLOWER golden raisins *(VG)*

SMOKED AUBERGINE kimchi, sesame crisp *(VG)*

ROAST HERITAGE POTATOES fried quail eggs, truffle

DESSERTS

MINI CHRISTMAS PUDDING brandy sauce · APPLE, PRUNE & BUTTERSCOTCH COMPOTE

WINTER FRUITS rum syrup, mascarpone · PASSION FRUIT CHEESECAKE cranberry sauce

(VG) vegan · *(VGA)* vegan adaptable

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
A discretionary service charge of 12.5% will be added to your bill.