

SAMPLE THREE COURSE MENU

Our Christmas menus are deliciously festive, beautifully presented and created in our kitchens by our expert chefs using the highest quality produce from British farmers, butchers and fishmongers.

Borough Market bread, Longman Farm butter

STARTERS

Fennel seed and citrus-cured salmon,
seasonal leaves with fine herbs,
pink grapefruit dressing

Grilled Rosary goats cheese, salt-baked celeriac,
roast hazelnuts, balsamic glaze

Pressed Kentish game terrine, smoked bacon,
piccalilli, fig and walnut bread

MAINS

Roast Norfolk Bronze turkey, thyme and chestnut
stuffing, fondant potato, roast gravy

Sirloin of aged Black Angus beef, pressed garlic
and thyme potatoes, glazed carrots

Chestnut dumplings, roast pumpkin and cep
mushrooms, sunflower seed pesto

DESSERTS

Traditional Christmas pudding, brandy sauce

Steamed ginger sponge, mulled wine poached pear, crème fraiche

Marquise of Manjari chocolate, boozy cherries, pistachio crumb

*Please advise us of any dietary requirements or allergies.
We kindly request that you select one dish per course. We shall cater for
guests with dietary requirements and allergies separately.*

SAMPLE BOWL FOOD MENU

VEGETARIAN

Grilled goats cheese, honey and thyme roasted parsnip

Panko-crumbed hens egg, salad of foraged leaves

Gnocchi, butternut squash, toasted almonds vinaigrette, wilted spinach

Crispy halloumi, pomegranate, saffron, garlic mayonnaise

FISH

South Coast fish and chips

Citrus-cured salmon, purple potato salad, horseradish cream

Lobster salad sub, avocado and mustard

Keralan monkfish curry, jasmine rice, coriander and chili salsa

MEAT

Black Angus beef, potato gratin, buttered Brussel sprouts

Roast Bronze turkey, chestnut stuffing, parmentier potato, braised red cabbage, roast gravy

Cider-braised rare breed pork belly, black pudding, pickled apple salad

SWEET

Tangerine and passionfruit pavlova

Christmas-spiced baked madeleine, confit zest

Plum compote and ginger crumble jar

Valrhona chocolate mousse, caramelised pear

*Please advise us of any dietary requirements or allergies.
We kindly request that you select four bowls.*

SEASONAL FOOD



LOIN OF VENISON, CONFIT
RADICCHIO, CELERIAC & MUSTARD
PUREE, PORT VENISON SAUCE



SEA TROUT & SHALLOT TARTARE,
SQUID INK TARTLET, CRISPY SQUID



PEA & BROAD BEAN RISOTTO,
SPROUTS, AMARANTH



ROAST NORFOLK BRONZE TURKEY,
ROAST POTATOES, SPROUTS, CHESTNUT
STUFFING, PIGS IN BLANKETS