

SAMPLE THREE COURSE MENU

Borough Market bread, Longman Farm butter

STARTERS

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

Grilled Rosary goat's cheese, salt-baked celeriac, roast hazelnuts, balsamic glaze

Pressed Kentish game terrine with smoked bacon, piccalilli, fig & walnut bread

MAINS

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

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

Chestnut dumplings, roast pumpkin & 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 option per course for your party, and we shall cater for guests with dietary requirements or allergies separately.



SAMPLE BOWL FOOD MENU

VEGETARIAN

Tandori-spiced aubergine & courgettes,
cumin, onion and chickpeas

Panko-crumbed hens egg, salad of foraged leaves

Gnocchi, butternut, toasted almond
vinaigrette, wilted spinach

Crispy halloumi, pomegranate, saffron
& garlic mayonnaise

Honey & thyme glazed parsnip, grilled goat's cheese

FISH

South Coast fish and chips

Keralan monkfish curry, Jasmin rice, coriander
and chilli salsa

Citrus-cured salmon, purple potato salad,
horseradish cream

Lobster salad sub, avocado & mustard

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, picked apple salad

SWEET

Tangerine & passion fruit pavlova

Christmas-spiced baked madeleine, confit zest

Plum compote & ginger crumble jar

Valrhona chocolate mousse,
caramelised pear

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

