



PLATED PACKAGE MENU FOR GROUPS OF 10-160

£110 per person

WELCOME DRINK (PROSECCO OR MULLED WINE)

HALF A BOTTLE OF WINE

UNLIMITED STILL & SPARKLING WATER

STARTERS

BURRATA, ROASTED GRAPES, RED CHICORY, CHILLI HONEY WITH CANDIED WALNUTS **V**

HARISSA-GLAZED CARROTS, WHIPPED BEAN PURÉE, PICKLED RAISINS WITH TOASTED PUMPKIN SEEDS **VE GF**

SEARED SCALLOPS, PARSNIP PURÉE WITH HOUSE X.O. SAUCE

CRISPY PORK BELLY, CARAMELISED APPLE AND MISO PURÉE WITH PICKLED KOHLRABI **GF**

BEEF TARTARE, SALT-BAKED BEETROOT, HORSERADISH DRESSING, CAPERS WITH PARMESAN **GF**

MAINS

WILD MUSHROOM RISOTTO, CHARRED CORN, TARRAGON WITH ARTICHOKE CRISPS **V *VE *GF**

SLOW-COOKED SALMON, WHITE BEAN AND CHORIZO RAGOUT WITH CRISPY CAVOLO NERO **GF**

BALLOTINE OF TURKEY, PANCETTA, SAGE JUS, BRUSSELS SPROUTS WITH POACHED CRANBERRIES

GLAZED CHICKEN, TRUFFLED POLENTA, ROASTED WILD MUSHROOMS WITH TARRAGON SAUCE **GF**

BRAISED OX CHEEK, CELERIAC PURÉE, CRISPY ONION WITH PORT JUS **£10 SUPPLEMENT *GF**

DESSERTS

BITTER CHOCOLATE CRÉMEUX, HAZELNUT PRALINE, CRANBERRIES WITH FIOR DI LATTE ICE CREAM **V *GF**

CHESTNUT & VANILLA CHEESECAKE WITH MULLED WINE POACHED PLUMS **V GF**

TONKA BEAN PANNA COTTA, SPICED PEAR WITH FLAKED ALMONDS **VE GF**

ADD ON CHEESE PALETTE £12

TEA, COFFEE & MINCE PIES

For a choice menu, please select 3 options per course for guests to choose from. Menu choices, table plan and seating plans must be confirmed 14 days prior. If there are any guests with food allergies or intolerances within your party, please inform our team during the menu selection process.

Sample menu, subject to change. **V** vegetarian ***V** vegetarian on request **VE** vegan ***VE** vegan on request
GF gluten-free ***GF** gluten-free on request **DF** dairy-free ***DF** dairy-free on request



SHARING STYLE SET MENU FOR GROUPS OF 6-32

£100 per person

WELCOME DRINK (PROSECCO OR MULLED WINE)

HALF A BOTTLE OF WINE

UNLIMITED STILL & SPARKLING WATER

TO START

GRILLED FLATBREAD,
smoked aubergine dip, sumac with pomegranate **VE**

GRILLED CARROTS,
harissa glaze, whipped bean purée, pickled raisins with toasted pumpkin seeds **VE GF**

CRISPY PORK BELLY,
caramelised apple and miso purée with pickled kohlrabi **GF**

TO FOLLOW

BUTTERFLIED SEA BASS,
burnt lemon, mixed herbs with caper beurre blanc **GF**

BALLOTINE OF TURKEY,
pancetta, sage jus with poached cranberries

WILD MUSHROOM RISOTTO,
charred corn, tarragon with artichoke crisps **V *VE *GF**

SIDES

SEASONAL LEAVES
with house dressing **VE GF**

POTATO MASH
with brown butter **V GF**

BRUSSELS SPROUTS
with nutmeg reduction **V GF**

TO FINISH

TONKA BEAN PANNA COTTA,
spiced pear with flaked almonds **VE GF**

CHESTNUT & VANILLA CHEESECAKE
with mulled wine poached plums **V GF**

TEA, COFFEE & MINCE PIES



RECEPTION PACKAGE FOR GROUPS OF 10-200

£89 per person

3 DRINKS PER PERSON (PROSECCO, WINE, BEER OR SOFT DRINKS)

3 CANAPÉS & 3 BOWL FOOD PER PERSON

UNLIMITED STILL & SPARKLING WATER

COLD CANAPÉS

BEETROOT HUMMUS CONES, POMEGRANATE SEEDS WITH PISTACHIO **VE**
YELLOWFIN TUNA CRUDO, SESAME CRACKER WITH BLOOD ORANGE GEL **DF**
BEEF TARTARE, POMMES ANNA, CAPER AIOLI WITH TRUFFLE **GF**

HOT CANAPÉS

WILD MUSHROOM ARANCINI WITH TARRAGON EMULSION **VE**
QUEEN SCALLOPS, PARSNIP PURÉE WITH HOUSE X.O. SAUCE
HAM HOCK CROQUETTES, BRIE WITH CRANBERRY SAUCE

SWEET CANAPÉS

DARK CHOCOLATE SHELL, PISTACHIO CREAM WITH GRIOTTINE CHERRY **GF**
VANILLA CHEESECAKE, BISCOFF CRUMBLE WITH MULLED WINE PLUMS IN SHOT GLASS **V**
CHARRED PINEAPPLE SKEWER, RUM CARAMEL WITH WHIPPED COCONUT CREAM **VE GF**

COLD BOWL FOOD

QUINOA SALAD, BEETROOT HUMMUS, SWEET POTATO WITH SEEDS **VE GF**
CHICKEN CAESAR SALAD, PARMESAN WITH CROUTONS
CRAB & POTATO SALAD, SEAWEED WITH LEMON EMULSION **GF DF**

HOT BOWL FOOD

WILD MUSHROOM RISOTTO, CHARRED CORN, CRISPY ARTICHOKEs WITH TARRAGON **V *VE *GF**
GRILLED PRAWNS, RICE NOODLES WITH RED PEPPER EMULSION **GF DF**
ROASTED TURKEY, STUFFING, CRANBERRIES WITH SAGE GRAVY