



Christmas Group Event Lunch Menu *December, 2016*

*£23 per person
with paired wine, an additional £12 per person*

First Course

Smoked fishcake, chowder
Duck and ***ham*** terrine, beetroot, golden raisins
Saltwood soup, grilled bread

Second Course

Beef cheek, claptrop, salt baked swede
Olive oil poached ***salmon***, brown butter and brown shrimp “noisette”, pumpkin
Pithivier, chestnut fricassee, cabbage, white onion puree

Afters

Pretzel ***sticky toffee pudding***, salted caramel, malt ice cream
Chocolate trifle, cherries
Cheese plate our own chutney and biscuits

Food allergies and intolerances: Please speak to the staff about your requirements

Menu available Wednesday to Friday

Prices inclusive of VAT. Service charge not included

Must be pre-booked and pre-ordered no later than 48 hours in advance.

Must be taken by the entire table.

Credit Card details required at time of booking.

Full cancellation must be made no later than 7 days prior for tables over 8 people or 48 hours for tables up to 8 people.

Failure to do so will result in a £15 per head cover charge will be applied.