

FESTIVE DINING

For groups up to 24, our tempting seasonal menu is served 2nd - 24th December. Pre-orders are required 5 working days before.

SMALL PLATES

SPICED PUMPKIN SOUP **VG0**

or

BEETROOT-CURED SALMON GRAVLAX, PICKLED CUCUMBER, DILL & HORSERADISH

MAIN PLATES

ROASTED BRONZE TURKEY
WHISKEY ROASTED PARSNIPS, BRUSSELS SPROUTS
PIGS IN BLANKETS, ROSTI POTATO, GRAVY & CRANBERRY SAUCE

or

SAVOY CABBAGE & ROOT VEGETABLE WELLINGTON **VG**
WHISKEY ROASTED PARSNIPS, CHESTNUT & SAGE BRUSSELS SPROUTS
ROSTI POTATO, BEETROOT GRAVY & CRANBERRY SAUCE

PUDDING PLATES

CHRISTMAS PUDDING & BRANDY CUSTARD **V**

or

APPLE & CRANBERRY CRUMBLE, OATS & CARDAMOM
CUSTARD **VG0**

THREE-COURSE FESTIVE MENU **65 PER ADULT**

add festive canape & glass of Veuve Clicquot **25 PER ADULT**

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note all prices include VAT at the local stipulated rate. A discretionary service charge of 12.5% will be added to your bill.

V suitable for vegetarians | VG suitable for vegans | VG0 vegan option available

Scan here for
allergens &
calories >



THE GALLERY