



B

\*

\*

\*

I

\*

\*

\*

\*

S

T

\*

\*

\*

\*

\*

R

\*

\*

\*

O

\*

\*

\*

T

\*

H

\*

\*

\*

\*

\*

\*

E

\*

\*

Q

\*

\*

\*

\*

\*

\*

\*

\*

\*

E

\*

\*

\*

U

\*

\*

\*

\*

GROUP MENUS  
DECEMBER 2018



ON ARRIVAL

---

OYSTERS  
£6 per person

CHAMPAGNE  
£15 per person

GROUP DECEMBER MENU  
£52 per person

Sun - Fri - Up to 40 guests  
Sat - Up to 12 guests on one table

---

STARTERS

Crab, parsnip, pear, chestnut  
Cured trout, remoulade, crispy capers  
Cows curd & Jerusalem artichoke salad

MAINS

Turkey, bread pudding, cranberries  
Camembert pie, parsley, truffle sauce  
Crispy salmon, chervil sauce, creme fraiche

Served with duck fat roast potatoes & hispi cabbage, butter, parsley

PUDDINGS

Creme brulee  
Chocolate pot, miso salted caramel  
Pannacotta, spiced plums

AFTER DINNER

---

ESPRESSO MARTINIS  
£9.50 per person

PEDRO XIMÉNEZ  
£8 per person

TAWNY PORT  
£6 per person

COFFEE & TEA  
£2 per person