AUTUMN & WINTER MENU

MENU

3 COURSE SET MENU

£75 PER PERSON

Please select one meat or fish option and one vegetarian option from both the starters and main courses for your guests to choose between.
For dessert, please choose two options from the menu for your guests to select from.

STARTERS

Crab Salad (GF)
Crab Salad, Wasabi Creme Fraiche, Crispy Capers

Confit Duck Salad (GF)
Confit Duck Salad, Bitter Leaves & Umeboshi dressing

Onion & Truffle Soup (GF, V)
White Onion & Black Truffle Soup, Crispy Leeks

MAINS

Monkfish (GF)
Monkfish Skewer, Thai Green Curry Sauce, Toasted Coconut & Jasmine Rice

Turkey (GF)
Roast Turkey Crown, Roasties, Red Cabbage, Sprouts & Gravy

Sirloin (GF)
Roast Sirloin of Beef, Roasties, Red Cabbage, Sprouts & Gravy

Cauliflower (VG, GF)
Charred Cauliflower Steak, Coconut & Carrot Puree & Jasmine Rice

DESSERTS

Choose two options

Banana Bread (VG)
Banana Bread, Miso Caramel Sauce

Brownie (GF)
Salted Caramel Brownie, Winter Fruit Coulis

Vietnamese Tiramisu (V)
Spiced Coffee Sponge, Condensed Milk Mascarpone

VG = Vegan | V = Vegetarian | GF = Gluten Free | GFR = Gluten Free Upon Request | Vegan & Vegetarian Versions Available On Request

Allergies & Intolerances: Please notify us if anyone on your part has any allergies and intolerances in advance, and we can advise you on the best options or suitable alternatives. Our kitchens produce a diverse menu and use a wide range of ingredients with many of our products containing nuts, seeds, gluten and other allergens. However, all reasonable controls are in place to ensure food is free from specific allergens. Kindly let us know of any severe food allergies in advance — our chefs will do their utmost to accommodate all dietary requirements. Please note that all meat served is Halal.