

The SURPRISE

Christmas Party Menu

Starters

WILTSHIRE FILLET OF BEEF CARPACCIO, horseradish cream, watercress, truffle
SCOTTISH SALMON GRAVLAX, dill & tarragon crème fraîche, rye bread
GOAT'S CHEESE TARTLET, pear, walnuts, bitter leaf salad (V)

Mains

ROAST CREEDY CARVER TURKEY CROWN, pigs in blankets, chestnuts, cranberries, Brussels sprouts, roast
carrots, rosemary roasted potatoes & thyme jus (Av. Gf)
ROAST CORNISH COD, crushed new potatoes, baby spinach, brown shrimp beurre blanc (Gf)
BRAISED OX CHEEK, fondant potato, creamed spinach, bone marrow jus
BUTTERNUT SQUASH TORTELLONI, sage, kale, hazelnut butter (Av. Vg)

Puddings

CHRISTMAS PUDDING, Brandy butter (V)
DARK CHOCOLATE TART, Chantilly cream, pistachios (V)
STICKY TOFFEE PUDDING, salted caramel ice cream (V)
A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)
A SELECTION OF ENGLISH CHEESES, quince jelly, oat crisp (Av. Gf)

£65 per person, only available through pre-order
Crackers & mini mince pies for the table

For an additional £25 per person
A glass of Taittinger Brut Reserve Nv, France & welcome canapés
Scottish Smoked Salmon Blini | Roast Beef bites | Pulled King oyster mushroom

V: Vegetarian Vg: Vegan Gf: Gluten free
Av. Gf / Vg: Available Gluten free / Vegan please ask your server

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.
A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.