

**christmas group menu  
2017**

**parsnip cake**

curry, gooseberry chutney, crispy skin, parsnip veloute (e,ce,mu)  
"pamos de nicasia" maquina et table, verdejo

**beetroot gazpacho**

horseradish yoghurt (m,ce,mu)  
"stapleton & springer" orange pinot noir

**smoked salmon**

potato salad, red cabbage, white cabbage, muscat dressing (sd,f,m,e)  
"two rivers" sauvignon blanc

**goose**

goose fat fondant, prune, braised red cabbage, fermented winter fruits, armagnac jus (ce,mu,m,sd)  
"quinta da romaneria" sino da romaneria, touriga, nacional

**clementine parfait**

cocoa, pine (m,e)

**festive spiced sponge**

liquorice, nut crumb, brandy butter ice cream (g,n,m,e)  
"campbells" rutherghlen, muscat

**5 courses £45pp**

**wine flight £30pp**

vegetarian options are available upon request  
menu must be taken by the whole table with a minimum table size of 6



please be aware a discretionary 10% service charge will be added to tables of 8 or more

allergen key,

celery/celeriac ce, gluten g, crustaceans cr, egg e, fish f, lupin l,  
milk m, mustard mu, nuts n, peanuts p, sesame se, soya s,  
sulphites sd, molluscs mo