

28-50

WINE WORKSHOP & KITCHEN



Christmas Group Menu

5 courses

£59.95

Amuse Bouche

Truffle arancini & truffle mayonnaise

Starters

Gravlax

Pickled cucumber, dill & mustard yoghurt

Roasted Cep Velouté (V)

Wild mushrooms & herbs Chantilly

Roasted Beetroot (Vg)

Coconut yoghurt, dukkah & amaranth

Mains

Roast Turkey Breast

Stuffing, roasted potatoes, heritage carrots & sage jus

Lamb

Butternut squash, king oyster mushroom, confit garlic & thyme jus

Hake

Leek fondue, shellfish & saffron cream

Wild Mushroom Risotto (V)

Chestnut, leek & crispy shallot

Cheese

Blue cheese, served with a glass of Port

Desserts

Christmas Pudding

Brandy custard

Chocolate Mousse

Clementine & chocolate crumb

Lemon Posset

Blood orange & sable biscuit



If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering.
Allergens information available upon request All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.