

28-50

WINE WORKSHOP & KITCHEN



Example Christmas Group Menu

3 courses £59.95 per person

Starters

Smoked Salmon

Pickled cucumber, dill & mustard yoghurt

Ham Hock Terrine

Pickled mushrooms, chicory & truffle vinaigrette

Baked Beetroot (VG)

Kolrabi, orange & coconut yoghurt

Mains

Roast Turkey Breast

Stuffing, roasted potatoes, carrots, sprouts & sage jus

Lamb Shoulder

Parsnip purée, cavolo nero & lamb jus

Stone Bass

Butternut purée, mussels & beurre blanc

Baked Celeriac (VG)

Kale, pumpkin seeds, hazelnut & cep velouté

Desserts

Christmas Pudding

Brandy custard

Chocolate Mousse

Pear compote & almonds

Apple & Rhubarb crumble

Vanilla ice cream

(V) Vegetarian (VG) Vegan. (GF) Gluten free.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.

