

28-50

WINE WORKSHOP & KITCHEN



Early Booking Christmas Group Menu

3 courses

£49.95

Starters

Smoked Salmon

Pickled cucumber & dill crème fraiche

Mains

Roast Turkey Breast

Pigs in blankets, roasted potatoes, carrots, Brussel sprouts, sage jus & cranberry sauce

Desserts

Christmas Pudding

Brandy custard

Vegetarian and Vegan alternatives:

Beetroot Tartare

Granny Smith, orange & coconut yoghurt

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Celeriac Dauphinoise

Hazelnut and mushroom caviar & cep velouté

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Christmas Pudding

Vegan custard

Subject to availability

(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.

