

28-50

WINE WORKSHOP & KITCHEN



Groups Christmas Menu

2 courses £39.95 per person

3 courses £49.95 per person

Starters

Goose and mustard terrine
Spiced apple relish and brioche

Roasted cep velouté (V)
Herb chantilly, sourdough croutons

Smoked salmon
Pickled cucumber, lemon, dill and mustard yoghurt

Mains

Roast turkey breast
Apricot & chestnut stuffing, chateaux potatoes, brussel sprouts, carrots, poultry jus

Roasted Butternut Squash (V)
Kale, freekeh, spiced pumpkin velouté

Stone bass
Celeriac choucroute, shellfish bisque

Snowdonian rib eye
Welsh black X, served with triple cooked chips, braised shallot, watercress & peppercorn sauce

Desserts

Christmas pudding
Brandy custard

Poached Pear
Cinnamon sablé, chocolate mousse

Apple and rhubarb crumble
Cinnamon ice cream

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 at 20%. A discretionary service charge of 12.5% will be added to your initial bill

