

28-50

WINE WORKSHOP & KITCHEN



December Festive Menu

5 courses £59.95 per person

Amuse bouche

Starters

Roasted Beetroot (Vg)

Coconut yoghurt, dukkah & amaranth

Roasted Cep Velouté (V)

Herb chantilly & sourdough croutons

Salmon Ceviche

Ginger, chilli & avocado

Mains

Roast Turkey Breast

Roasted potatoes, brussel sprouts, carrots, sage jus & stuffing

Truffle Polenta (V)

Wild mushroom, pickled shallot & cep cream

Hake

Leek fondue, shellfish & saffron cream

Lamb Shoulder

Barley, squash, onion soubise & jus

Cheese

Stilton, served with a glass of Port

Desserts

Winter Mess

Meringue, praline diplomate, poached pear

Chocolate Orange Mousse

Chocolate Crumb

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

