

28-50

WINE WORKSHOP & KITCHEN



Christmas Group Menu

5 courses £69.95 per person

Amuse Bouche

Starters

Scallop Tartare

Pickled cucumber, beetroot gel & sorrel

Ham Hock & Pistachio Terrine

Chicory salad, vinaigrette & sourdough

Roasted Cauliflower (VG)

Cauliflower purée, pickled oyster mushrooms & blackberry

Cep Velouté (VG)

Cep mushrooms, thyme, chantilly & sourdough croutons

Mains

Roast Turkey Breast

Pigs in blankets, roast potatoes, Brussel sprouts, winter vegetables, thyme jus & cranberry sauce

Lamb Loin

Truffled celeriac galette, chanterelles, cavolo nero & jus

Roasted Cod

Wilted spinach, mussels & tarragon velouté

Wild Mushroom Ravioli

Mushroom and truffle sauce & parmesan crisp

(Vegan option available)

Roasted Winter Vegetable Wellington (VG)

Soubise sauce & crispy potato nest

Cheese

Blue cheese served with a glass of Port

Desserts

Christmas Pudding

Brandy custard

(Vegan option available)

Christmas Mille Feuille

Praline diplomat & roasted plum

Chocolate & Coffee Mousse

Dulce de leche & almonds

Lemon Curd Tart

Italian meringue & matcha powder

Apple Strudel (VG)

Salted caramel sauce

(V) Vegetarian (VG) Vegan.

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. Please note seafood dishes may contain small pieces of shell. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill

