28-50
WINE WORKSHOP & KITCHEN

# Christmas Group Menu

## 5 courses

## £74.95

### Amuse-bouche

Truffle & Parmesan Cheese Arancini
*Aioli*

### Starters

Smoked Salmon
*Pickled cucumber, crème fraiche & sorrel*

Ham Hock & Prune Terrine
*Chicory salad, lemon vinaigrette & sourdough*

Roasted Heritage Beetroot Tartare (VG)
*Blood orange, ginger, chilli & hazelnuts*

Cep Velouté (VG)
*Chantilly, thyme & sourdough croutons*

### Mains

Roast Turkey Breast
*Pigs in blankets, roast potatoes, Brussels sprouts, winter vegetables, thyme jus & cranberry sauce*

Lamb Loin
*Truffled celeriac galette, chanterelles, cavolo nero & jus*

Roasted Cod
*Wilted spinach, mussels, saffron cream & dill oil*

Mushroom Vol-au-Vent (VG)
*Roasted wild mushrooms, hazelnuts, pearl onions & velouté*

### Cheese

*Roquefort, served with a glass of Port* (V)

### Desserts

Christmas Pudding (V)
*Brandy custard*
Vegan option available

Chocolate & Coffee Délice (V)
*Winter berry sorbet*

Apple Strudel (VG)
*Apple sorbet & caramel sauce*

Christmas Mess
*Praline diplomat, meringue & roasted plums*

**(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. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.