



CHRISTMAS SET MENU

Minimum of 10 people

3 Courses + 1 Drink - £32.95 pp *(a discretionary 10% service charge will be added)*

(Including: Glass of prosecco or Small glass of house wine or Bottle of Camden Hells lager)

STARTERS

Salmon on Rye: Citrus cured fresh salmon fillet, thinly sliced, on a buttered sourdough bread served with cream fraiche and topped with radishes and tobikko eggs.

Xmas Soup: A soft veloute of celeriac and pink lady sweet juicy apples, topped with pickled shiitake mushrooms, clarybutter croutons and chopped chives, with a drizzle of truffle oil.

Duck Liver Parfait: Delicate delicious pate of duck liver served with toasted panbrioche, apple chutney and pickles.

Baked Camembert: Whole French Camembert cheese, baked until soft and glazed with rosemary honey and roasted crunchy hazelnut, served with toasted rustic sourdough bread.

MAINS

Turkey Ballotine: With all the trimmings. Served with our home made grave and cranberry sauce.

Slow Braised Ox Cheek: 5 hours slow braised beef cheek on a bed of duck fat cooked cabbage, with sweet potatoes purée, caramelised shallot and deep fried thyme.

Roasted Seabass and Fennel: Roasted Seabass fillet served on soft baked fennel and turmeric turned potatoes, with champagne burre blanquette garnished with tomatoes concassè and chives.

Mushroom Stuffed Home Made Ravioli: Giant home made ravioli filled with ricotta and chunky shiitake mushrooms, in a delicate bernoisette sauce, topped with shaved Parmesan and fresh marjoram.

DESSERTS

Cheese Selection: Selection of cheeses from the world, served with apple chutney, honey, biscuits, and grapes.

Baked Cheese Cake: Vanilla flavoured, topped with pitted cherries in syrup.

Brownie and Ice Cream: Warm brownie served with salted caramel sauce and a scoop of vanilla ice cream, on a bed of crunchy crumble.

Food Allergy And Intolerances - Some Of Our Foods Contain Allergens. Please Speak To A Member Of Staff For More Information. We Can't Guarantee The Absence Of Traces Of Nuts.