

Christmas Feasting Menu 2021

This menu is designed for the whole table to take and share 'family style'. The appetisers will be set on the table upon arrival. The starters will then be served down the table for the guests to help themselves, followed by a selection of main course with seasonal vegetable side dishes, then dessert. Minimum 15 people. This menu will have to be pre ordered up to 24 hours in advance to allow our kitchen to purchase and prepare the booking.

£38 per person

Appetisers

Angel bakery sourdough with new seasons picual olive oil & sweet vinegar
Nocellara DOP Castelvetro green olives
Salted Valencian almonds

Starters

Wood roast Devon scallops, sweet herbs, garlic butter
Wood roast delicata pumpkin, burrata, sage & hazelnut picada
Iberico pork rillettes with hot smoked paprika, quince aioli & guindillas

Main courses

12-hour roast shoulder of salt aged Herdwick lamb, harissa, seasoned yoghurt, walnut butter, winter tabbouleh, pickles, house ferments & sourdough flatbreads

or

Charcoal grilled rib steaks of dry aged rare breed beef with horseradish sauce, ember roast root vegetables & Anna potatoes (+ 12.00 supplement)

Valencian style bomba rice cooked in a langoustine broth with Cornish monkfish & mussels, red prawns, cuttlefish, saffron, piquillo peppers & aioli (species of seafood may vary due to market availability)

Vegetable mezze plate – Wood roast vegetables & salads, Turkish falafel with green tahini, hummus with fried chickpeas, pickles, labneh & sourdough flatbreads

Desserts

Poached chocolate cake, honeycomb & cultured cream
Burnt Basque style cheesecake, wood roast quince
Selection of seasonal house churned ices & sorbets

British cheese

A selection of local Artisan farmhouse cheeses with olive oil crackers & chestnut honey (+ 7.50 supplement)