

Group/ Event menu £65/p.p.

Burrata (V)  
roasted butternut squash, winter leaves, toasted seeds, oranges,  
balsamic

Chopped steak tartare  
sourdough melba

Green wheat salad (VG)  
mixed leaf, feta cheese, pear, pomegranate, hazelnuts,  
orange & Sekt dressing

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Roasted free range Bronze turkey  
pigs in blankets, roast potatoes, braised red cabbage, lingonberry compote, gravy

Fennel & coriander spiced salmon  
cauliflower puree, brussels sprouts, red wine beurre blanc

Seitan Schnitzel (VG)  
braised red cabbage, sweet potato fries

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Warm apple strudel  
vanilla sauce

Madagascan vanilla rice pudding (VG)  
cinnamon crumbles, cherry compote

Farmhouse cheeses  
selection of pasteurized and unpasteurized cheeses,  
apple chutney