

Home Baked Breads & Marinated Olives

Roast Butternut Squash Soup, Sweet Potato Crisps, Herb Oil

Baked Thyme & Garlic Studded Camembert, Cheese Straws & Crudité

Smoked Salmon Parcel with Prawns, Chilli & Apple, Dill Cucumber, Sour Cream, Melba Toast

Parma Ham, Sundried Tomato, Piquillo Peppers & Cherry Tomato Salad, Salsa Verde

Aubergine, Courgette, Red Pepper & Tomato Parmigiana, Melting Buffalo Mozzarella, Rocket Salad

> Pan Fried Fillet of Scottish Salmon Prawn Risotto, Parmesan Crisp, Micro Herbs

Roast Breast of Barbary Duck, Duck Confit, Potato Rosti, Pear Red Cabbage, Port Sauce

28-day dry aged Surrey Farm Beef,

10oz Rib Eye or 6oz Fillet Buttered Greens with Chestnuts, Hand Cut Chips & Pepper Sauce

Rich Chocolate Mousse, Brandy Snap with Ginger Cream

Classic Crème Brulé, Bailys Shot, Lemon Biscuit

Christmas Crumble with Brandy Custard

Selection of English Cheeses, Crackers, Chutney and Fruit

Mince Pies

For parties of 10 and over £56.00 per person 20% discount for lunch bookings £46.65

A 12½% service charge will be added to your final bill Garnishes subject to change