

28-50

WINE WORKSHOP & KITCHEN



Example Festive Menu

3 courses

Starters

Gravlax

Pickled cucumber, dill & mustard yoghurt

Roasted Cep Velouté (V)

Wild mushrooms & herbs Chantilly

Roasted Beetroot (Vg)

Coconut yoghurt, dukkah & amaranth

Mains

Roast Turkey Breast

Stuffing, roasted potatoes, heritage carrots & sage jus

Lamb

Butternut squash, king oyster mushroom, confit garlic & thyme jus

Hake

Leek fondue, shellfish & saffron cream

Wild Mushroom Risotto (V)

Chestnut, leek & crispy shallot

Desserts

Christmas Pudding

Brandy custard

Chocolate Mousse

Clementine & chocolate crumb

Lemon Posset

Blood orange & sable biscuit



(V) Vegetarian. (VG) Vegan. (GF) Gluten free.

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.