

# 28-50

WINE WORKSHOP & KITCHEN



## Christmas Group Menu

5 courses £64.95 per person

### Amuse Bouche

#### Starters

Smoked Salmon

*Pickled cucumber, dill & mustard yoghurt*

Ham Hock Terrine

*Pickled mushrooms, chicory & truffle vinaigrette*

Baked Beetroot (VG)

*Kolrabi, orange & coconut yoghurt*

#### Mains

Roast Turkey Breast

*Stuffing, roasted potatoes, carrots, sprouts & sage jus*

Lamb Shoulder

*Parsnip purée, cavolo nero & lamb jus*

Stone Bass

*Butternut purée, mussels & beurre blanc*

Baked Celeriac (VG)

*Kale, pumpkin seeds, hazelnut & cep velouté*

#### Cheese

*Blue cheese served with a glass of Port*

#### Desserts

Christmas Pudding

*Brandy custard*

Chocolate Mousse

*Pear compote & almonds*

Apple & Rhubarb Crumble

*Vanilla ice cream*

(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. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.

