

# FESTIVE FEASTING

for the whole table to share, served family style for groups of 6+

*Silver: 3 courses £69.50 | Gold: 3 courses £79.50*

*January: 2 courses £44.50 | 3 courses £49.50*

## Aperitif

Holy Berry Margarita | Elderflower Bramble

Chocolate & Orange Espresso Martini

*£14 Supp*

## Champagne

Joseph Perrier, Cuvée Royale, Châlons-en-Champagne, France NV

*Glass £18.5 | Bottle £88*

## Starters

Gravadlax, dill mustard sauce

Duck liver parfait, damson, brioche

Stracciatella, pear, black truffle, hazelnuts *v*

## Mains

All mains served with festive trimmings

Rosemary roast potatoes *pb* | Braised red cabbage *pb*

Honey glazed carrots *v* | Kalettes *pb* | Pigs in blankets

Monkfish tail, cep purée, truffle butter

Ballotine of turkey, stuffing, cranberry and gravy

Roasted cauliflower, caper and golden raisin purée *pb*

## Desserts

Saint-Émilion au chocolate, crème fraîche

Mince pie crumble, rum raisin ice cream *v*

Spiced pineapple, passion fruit and mango, coconut sorbet *pb*

## Cheeseboard

Cashel blue, Tunworth, Montgomery Cheddar, chutney, grapes, fig & sultana toast

*£16 Supp*

## Coffee, tea and mince pies

*£5 Supp*

Wagtail



Please enquire for peak and off peak dates. Sample menu subject to change | *(v)* Vegetarian | *(pb)* Plant based | *gf* Gluten free.

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Please let our team know if you have any allergies.