



FEASTING MENU ONE

Festive

72 *per person*

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Pork Terrine, House Pickles, Brioche

Wild Mushroom Arancini, Truffle Mayonnaise

Mulled Chalk Stream Trout, Heritage Beetroots, Crème Fraîche, Fennel

MAIN

Norfolk Bronze Turkey, Pork & Sage Stuffing, Pigs In Blankets

Roast Rump of Beef, Horseradish Cream

Individually plated option for vegetarian guests:

Roasted Celeriac, Leek & Westcombe Cheddar Pie, Vegan Gravy

Roasted Potatoes | Braised Red Cabbage | Brussels Sprouts, Smoked Pancetta, Chestnuts

SWEET THINGS

Sticky Toffee Pudding, Clotted Cream

Chocolate Orange Fudge

[Click for Calories](#)

CH

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All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.



FEASTING MENU TWO

Festive

95 *per person*

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Grilled Red Prawns, Clementine Butter

Pork Terrine, House Pickles, Brioche

Wild Mushroom Arancini, Truffle Mayonnaise

MAIN

Grilled Cote De Boeuf, Confit Garlic

Roasted Creedy Carver Chicken, Truffle Sauce

Individually plated option for vegetarian guests:

Roasted Celeriac, Leek & Westcombe Cheddar Pie, Vegan Gravy

Roast Potatoes | Maple Roasted Carrots, Pistachios | Braised Red Cabbage | Pigs In Blankets

SWEET THINGS

Pump Street Chocolate Mousse, Extra Virgin Olive Oil, Sea Salt

Chocolate Orange Fudge

[Click for Calories](#)

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THE FULL FESTIVE FEAST

200 *per person*

Includes:

Welcome Cocktail - Festive Bellini

HAYMAN'S SLOE GIN, LEMON, PROSECCO

Half a Bottle of Still / Sparkling Mineral Water

A Bottle of Wine *per person*

(50% even split)

White: 2024 Mâcon-Villages, Maison Cubitt,
DOMAINE PERRAUD, BURGUNDY, FRANCE

or

Red: 2018 Rioja Crianza,
SEÑORÍO DE PECIÑA, SPAIN

Glass of 2019 Château Petit Védrines,
DOISY-VÉDRINES, SAUTERNES, BORDEAUX, FRANCE

with pudding

Christmas Crackers

Branded Name Cards

Dedicated Events Planner

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THE FULL FESTIVE FEAST FEASTING MENU

Canapés on arrival

Truffle & Pecorino Arancini

Chicken Milanese, Confit Tomatoes, Basil

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Grilled Red Prawns, Clementine Butter

Pork Terrine, House Pickles, Brioche

Wild Mushroom Arancini, Truffle Mayonnaise

MAIN

Grilled Cote De Boeuf, Confit Garlic

Roasted Creedy Carver Chicken, Truffle Sauce

Individually plated option for vegetarian guests:

Roasted Celeriac, Leek & Westcombe Cheddar Pie, Vegan Gravy

Roast Potatoes | Maple Roasted Carrots, Pistachios | Braised Red Cabbage | Pigs In Blankets

SWEET THINGS

Pump Street Chocolate Mousse, Extra Virgin Olive Oil, Sea Salt

Chocolate Orange Fudge

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BOLT - ONS

Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf 75 *serves four to six*

Christmas Pudding, Brandy Cream 40 *serves six to eight*

Mince Pies, Brandy Cream 4.5 *per piece*

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