



# FEASTING MENU ONE

*Festive*

**72** *per person*

*Served family style*

*Wildfarmed Sourdough, Salted Keen's Butter*

## TO START

Pork & Sage Scotch Egg, Chop Sauce

Grilled Red Prawns, Sobrasada, Charred Lemon

Roast Beetroots, Castelfranco, Fresh Figs, Sour Cherry Molasses

## MAIN EVENT

Norfolk Bronze Turkey, Pigs In Blankets, Chestnut Stuffing, Bread Sauce

Angus Beef Rump, Horseradish Crème Fraîche

*Individually plated option for vegetarian guests:*

Winter Root Vegetables & Westcombe Cheddar Pie, Truffle Gravy

Roast Potatoes | Brussels Sprouts, Bacon & Chestnuts

Maple Glazed Carrots & Parsnips | Braised Red Cabbage

## SWEET THINGS

Sticky Toffee Pudding, Malt Butterscotch, Clotted Cream

Salted Keen's Butter Fudge

[Click for Calories](#)

CH

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# THE GRAZING GOAT

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

Beef Tartare, Cured Yolk, Truffled Mayonnaise, Dripping Sourdough

Cured Halibut, Clementine, Chilli Oil, Smoked Salt

Roasted Delica Pumpkin, Stracciatella, Radicchio, Pistachios

### MAIN EVENT

Angus Prime Rib, Roasted Garlic & Bone Marrow

Creedy Carver Duck, Port & Orange Sauce

*Individually plated option for vegetarian guests:*

Winter Root Vegetables & Westcombe Cheddar Pie, Truffle Gravy

Roast Potatoes | Brussels Sprouts, Bacon & Chestnuts

Roasted Winter Squash, Brown Butter & Sage | Braised Red Cabbage

### SWEET THINGS

Pump Street Chocolate Tart, Hazelnuts, Chantilly

Salted Keen's Butter 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*

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Salted Keen's Butter 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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