



FESTIVE FEASTING MENU ONE

72 *per person*

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Duck Liver Parfait, Pickles, Sourdough

Crispy Prawns, Lime Aioli

Baked Beetroots, Chicory, Brunswick Blue, Pomegranate Dressing

MAIN

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

Angus Beef Rump, Horseradish Crème Fraîche

Individually plated option for vegetarian guests:

Wild Mushroom Wellington, Vegetable Gravy

Roast Potatoes | Brussels Sprouts, Bacon & Chestnuts

Maple Glazed Carrots & Parsnips | Braised Red Cabbage

SWEET THINGS

Blackberry Steamed Pudding, Bay Leaf Custard

Salted Butter Fudge

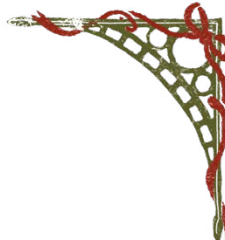
Availability of produce may change closer to the time as all menus are prepared seasonally focused and in advance. Minor variations may occur to dishes.

[CLICK FOR CALORIES](#)



THE GRAZING GOAT

Allergies? Please tell your server. All prices include VAT. An optional 12.5% service charge will be included on your bill.



FESTIVE FEASTING MENU TWO

95 *per person*

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Beef Tartare, Montgomery Cheddar, Dripping Sourdough
House Cured Halibut, Clementines, Aleppo, Olive Oil
Spiced Cauliflowers, Chickpeas, Radicchio, Smoked Almonds

MAIN

Angus Prime Rib, Bone Marrow Gratin
Creedy Carver Duck, Port & Orange Sauce
Individually plated option for vegetarian guests:
Wild Mushroom Wellington, Vegetable Gravy

Roast Potatoes | Brussels Sprouts, Bacon & Chestnuts
Maple Glazed Carrots & Parsnips | Braised Red Cabbage

SWEET THINGS

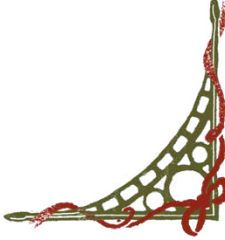
Chocolate Mousse, Malt Ice Cream & Oat Biscuit
Salted Butter Fudge

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FULL FESTIVE FEAST FEASTING MENU

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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FULL FESTIVE FEAST FEASTING MENU

Served family style

Wildfarmed Sourdough, Salted Keen's Butter

TO START

Beef Tartare, Montgomery Cheddar, Dripping Sourdough
House Cured Trout, Pomegranate, Fennel, Dill Vinaigrette
Roasted Delica Pumpkin, Stracciatella, Radicchio, Pistachios

MAIN

Angus Prime Rib, Bone Marrow Gratin
Creedy Carver Duck, Port & Orange Sauce
Individually plated option for vegetarian guests:
Wild Mushroom Wellington, Vegetable Gravy

Roast Potatoes | Brussels Sprouts, Bacon & Chestnuts
Maple Glazed Carrots & Parsnips | Braised Red Cabbage

SWEET THINGS

Chocolate Mousse, Malt Ice Cream & Oat Biscuit
Salted 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 Custard *40 serves six to eight*

Mince Pies, Clotted Cream *5 per piece*



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