



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

@THEGRAZINGGOATW1

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

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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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