



## FEASTING MENU ONE

*Festive*

**72** *per person*

*Served family style*

*Wildfarmed Focaccia, Olive Oil*

### TO START

Roast Fennel & Delica Pumpkin, Tardivo, Orange, Toasted Almonds

Grilled Red Prawns, Aleppo Pepper, Caramelised Lemon

Whipped Sobrasada on Toast, Fennel Seeds, PX

### MAIN EVENT

Norfolk Bronze Turkey, Citrus & Sage Stuffing, Fennel Sausage 'Pigs In Blankets'

Angus Beef Rump, Rosemary, Horseradish Crème Fraîche

*Individually plated option for vegetarian guests:*

Wild Mushroom & Winter Kale Pithivier, Truffle Gravy

Rosemary & Garlic Roasted Potatoes | Sprouts & Winter Greens | Chestnuts, Chilli

Wood Roasted Roots, Honey & Orange | Red Cabbage Agri Dolce

### SWEET THINGS

Pump Street Chocolate Mousse, Extra Virgin Olive Oil, Sea Salted Caramel Sauce

Spiced Clementine Baci

[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 Focaccia, Olive Oil*

### TO START

Wild Sea Bream Crudo, Pickled Kohlrabi, Sumac  
Goose Rillettes, Spiced Pear Chutney, Sourdough Toast  
Gorgonzola, Roasted Apples, Tardivo, Hazelnuts & Fresh Winter Truffle

### MAIN EVENT

Venison Wellington, Cubitt House Chianti, Wood Roasted Beetroots  
Creedy Carver Chicken, Fennel Sausage & Pancetta 'Pigs In Blankets'

*Individually plated option for vegetarian guests:*

Wild Mushroom & Winter Kale Pithivier, Truffle Gravy

Rosemary & Garlic Roasted Potatoes | Sprouts & Winter Greens | Chestnuts, Chilli  
Root Vegetable & Taleggio Gratin | Red Cabbage Agri Dolce

### SWEET THINGS

Profiteroles, Gianduia, Pump Street Chocolate Sauce  
Spiced Clementine Baci

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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 Focaccia, Olive Oil*

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## BOLT - ONS

Artisanal Italian Cheeses, Seasonal House Pickles *75 serves four to six*

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

Mince Pies, Clotted Cream *5 per piece*

The  
Orange

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