

FESTIVE SIGNATURE MENU

For parties of 9 or more

£57.00

PRE-DINNER DRINK

Pink Gin Spritz

Bosford rosé gin, Jeio Sparkling Rosé,
lemonade, fresh lime, raspberries

Glass of Champagne

Palmer & Co Brut Reserve, graceful,
refreshing and floral



APPETIZERS

Char-Grilled Halloumi

Asparagus, fregola salad, herb dressing (v)

Taylor's Port & Chicken Liver Paté

Plum chutney, toasted sour dough

Oven Baked Brie

Sweet chilli jam, toasted sour dough (v)

King Prawns

Sautéed in chilli, garlic, white wine & parsley

Seared Tuna Tataki

Yuzu & wasabi cucumber noodles, avocado
& mint puree

P R I M E

STEAK & GRILL

STEAK

*Our steaks are served with French Fries,
beer braised Brussel sprouts, chestnut stuffing
& pigs in blankets.*



Large Sirloin

360g

*Rich in marbling, with just the right
amount of fat to give exceptional flavour*

Bone In Rib Eye

350g

*Bone in for an extra depth of flavour
& larder trimmed for exceptional quality*

Prime Fillet

200g

*The most tender cut of beef, full of flavour
& exceptionally lean*

Steak Sauces

*Peppercorn
Port & mushroom*

*Béarnaise
Stilton & parsley*

OTHER MAINS

Brick Grilled Half Marinated Chicken

*Served boneless with salsa verde, french fries,
watercress & burnt lemon*

Pan Roasted Cod

*Aioli & herb crumb, gnocchi & crispy pancetta,
braised heritage tomatoes*

Zucchini & Ricotta Tortelloni

*Goat's cheese, tender stem broccoli, peas,
cream & white wine sauce (v)*



DESSERTS

Chocolate Fudge Brownie

Madagascan vanilla ice cream, hot toffee sauce

Crunchy Nut Peanut Butter Cheesecake

Crumbled short bread, salted caramel ice cream

Warm Pecan Pie

Whiskey toffee sauce, madagascan vanilla ice cream

Ice Cream & Sorbet

Choose from a selection of flavours

Cheese & Biscuits

*A selection of british cheeses with crackers, grapes
& spicy plum chutney*

*A 10% service charge is added to the bill. All gratuities go
directly to our staff. (v) = Vegetarian dish*