



# FEAST NIGHT

## CANAPÉS

Karaage chicken, wasabi mayo

Monkfish spiedini, lemon aioli

Shiitake & oyster mushroom  
tostada, pickled red onion,  
coriander crema

Crispy layered potatoes, rare  
roast beef, Béarnaise

## STARTERS

Burrata, marinated grilled  
vegetables, basil, sourdough

Cured salmon, celeriac  
remoulade, chervil, lemon

Beef carpaccio, aged Parmesan

## MAINS

Rotisserie chicken, herb butter,  
lemon

Butterflied leg of lamb, smoked  
aubergine, salsa verde

T-bone steak, Café de Paris butter

Roast squash, ricotta, chilli,  
pesto (V)

Chickpea & tamarind curry,  
coriander, lime, coconut rice (V)

*Served with*

Gratin dauphinois

Duck fat roast potatoes, garlic,  
rosemary

French beans, roasted cherry  
tomatoes, Pecorino

Green salad, mustard vinaigrette

## PUDDINGS

Chocolate fondant, double  
cream

Tarte Tatin, crème fraîche

*Tea & coffee to follow*



V = Vegetarian  
Most vegetarian dishes can be made vegan

