



FESTIVE FEASTING MENU

The festive feasting menu is available for groups of 8 to 28 at £95pp Vegan, vegetarian and pescatarian options provided on request.

SHARING STARTERS

all served together

Sourdough & cultured butter | Venison & cranberry sausage rolls | Pâté de Campagne
with pommery celeriac remoulade | Smoked salmon, cream cheese & dill blinis |
Yorkshire pecorino cheese gougères with pickled walnuts | Jerusalem artichoke &
beurre noisette tartlets

MAIN COURSE

choose one for the whole party

Roasted turkey crown, stuffed leg ballotine, turkey gravy
Venison wellington, chicken duxelles mousse, port & red wine jus
Whole roasted salt-aged sirloin, beef gravy

all main courses served with a selection of sides for the table

DESSERTS

choose one for the whole party

Brioche bread & butter pudding, brandy custard
Sticky toffee Christmas pud, clotted cream ice-cream
Chocolate orange torte, crème fraiche
Mont Blanc pavlova, chestnuts, Pedro Ximenez
Pear trifle, white chocolate & salted almonds

CHEESE BOARD

+£16 per person

A selection of three, British and Irish cheeses from the award-winning The Courtyard Dairy, plus accompaniments.