

SHARING STYLE DINNERS

Our sharing style dinners are the perfect social setting for dinner with friends and family or a great ice-breaker at corporate events. Perfectly positioned in the centre of the table.

STARTERS

Artisan bread selection, flavoured butter and aged balsamic, olives

Quails picnic eggs, pork & sage sausage rolls, melton mowbray pork pies, real ale chutney

Selection of cold meats, grilled aubergine, peppers, courgettes, sun dried tomatoes, artichokes

Broccoli pakoras, raita, mango chutney, paneer samosa

Duck liver parfait, toasted ciabatta, pickled baby veggies, fruit chutney

MAINS

Pork belly, with cider gravy, caramelised shallots, parsnip puree, crispy crackling, crunchy roots.

Slow roast beef rib, with mulled gravy, potato dauphinoise and greens

Chicken & wild mushroom pie, seasonal vegetables

Sausage & mash, caramelized onion gravy, garden peas

Salmon wellington, creamed leeks & winter greens, champagne & chive sauce

Backed aubergine, parmigiana, pecorino & herb crumble

Wild mushroom wellington, black olive soil, Guinness jus

SHARING POTS

Rum and raisin cheesecake, frosted red currants

Winter mess, meringue, spiced cherry and berry compote, channel island cream

Baileys panna cotta, pistachio & date biscotti

vanilla panna cotta topped with kirsch cherry compote

Rustic cheeseboard, artisan breads and biscuits, fruits and chutneys

AMUSE BOUCHE or PALATE CLEANSERS

Fancy an extra treat to start your meal? Or a refresher in between? Our chefs will come up with the perfect amuse bouche or palate cleanser to compliment your menu of choice.

WINE PAIRING

We're proud to be partnered with London's finest wine supplier, Jascots, who are the masters of wine matching. So not only can we provide the perfect pork belly but a wonderful wine to go with it too.