

CHRISTMAS MENU

Christmas Canapés

£20pp

- Paradise mini beef burger slider, secret sauce
- Crispy pork belly, burnt apple
- Hot smoked salmon tartar, crostini, crème fraîche
- Cheese & red onion croquettes (v)
- Salsa macha & mango tarts (vg)
- Smoked red pepper & basil tartlets (vg)

£25pp

- Aged compte & birch maple tarts (v)
- Crispy goats cheese, curry sauce (v)
- Confit duck croquettes, Japanese leek, szechuan sauce
- Yellow fin tuna tartar, avocado, pink peppercorn
- Beetroot cured salmon, blinis, creme fraiche, caviar
- Smoked garlic arancini, salsa macha (vg)
- Rare beef crostini, horseradish, watercress

£45pp

- Aged compte & birch maple tarts (v)
- Egg yolk parmesan, exmoor caviar
- Orkney scallop ceviche, spring onion, lime
- Rare breed aged ribeye tataki, yuzu, crispy shallot
- Lavender & honey glazed duck breast, roasted cherry
- Heirloom tomato virgin mary (vg)
- Smoked garlic arancini, salsa macha (vg)
- Tempura prawns, gochujang aioli

£4 each Sweet

- Mince pie tartlet, brandy cream
- Chocolate orange profiteroles
- Banoffee pie, toasted walnut

Available from 23rd November. Pre-order required. Full allergen menu available.
An optional 12.5% Service charge will be added to your bill, all of which is distributed between staff.

