



soif

FESTIVE MENU SELECTION

Our large group sharing menu is all about conviviality and communal eating: creating an atmosphere of celebration at your table.

- *All the menus are samples to indicate food style and quantities.*
- *Our Charcuterie Selection is always the first starter option*
- *Charcuterie Selection: f Pork & Pistachio Terrine, Duck Rillettes & Salame, homemade bread.*
- *Choose ONE Menu (different price and main course) for the whole party.*
 - *Alternative pre-ordered options will be available for dietary requirements including vegetarian/vegan*
- *Choose ONE additional dish from the starters selection*
- *The starters selection changes seasonally and will be provided following confirmation of your booking date*
- *Choose ONE dessert for the whole party.*
 - *Cheese course can be added from the a la carte selection and price.*
 - *Cheese instead of dessert will be subject to a supplement per cover.*
 - *Please liaise with your booking co-ordinator for all dietary requirements, including advising of any allergies. Final numbers must be confirmed 7 days prior to the event, including the exact number and nature of dietary requirements.*

Magnum Menu - £59pp or £39.00 without drinks

Including arrival cocktail and half bottle of selected wine per pers.

Festive Bellini

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Starters

Charcuterie Selection, Homemade Bread

+

Burrata Salad

or

Purple Sprouting Broccoli, Calabrian Chilli Butter, Black Olive, Pan Grattato (vg)

or

Delica Pumpkin, Castelfranco, Pickled Walnuts, Green Tomato & Ginger Dressing (vg)

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Main

Rotisserie Chicken with Pommé Rissoléé & Mixed Leaves

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Desserts

Fruit Pavlova with Mascarpone and Pistachio (v)

or

Lemon Tart (v)

or

Chocolate Mousse (v)

Please inform your coordinator if you suffer from any food allergies.

Many of our eggs and dairy products are unpasteurized.

Discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT at 20%

Jeroboam Menu - £65pp or £45 without drinks

Including arrival cocktail and half bottle of selected wine per pers.

Festive Bellini

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Starters

Charcuterie Selection, Homemade Bread

+

Burrata Salad

or

Purple Sprouting Broccoli, Calabrian Chilli Butter, Black Olive, Pan Grattato (vg)

or

Delica Pumpkin, Castelfranco, Pickled Walnuts, Green Tomato & Ginger Dressing (vg)

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Main

Slow Roasted Shoulder of Lamb, Pomme Boulangere, Mixed Leaf Salad

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Desserts

Fruit Pavlova with Mascarpone and Pistachio (v)

or

Lemon Tart (v)

or

Chocolate Mousse (v)

Nabuco Menu - £75pp or £55 without drinks

Including arrival cocktail and half bottle of selected wine per pers.

Festive Bellini

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Starters

Charcuterie Selection, Homemade Bread

+

Burrata Salad

or

Purple Sprouting Broccoli, Calabrian Chilli Butter, Black Olive, Pan Grattato (vg)

or

Delica Pumpkin, Castelfranco, Pickled Walnuts, Green Tomato & Ginger Dressing (vg)

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Main

Cote de Boeuf, Red Wine Sauce, Pomme Paillason, Mixed Leaf Salad

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Desserts

Fruit Pavlova with Mascarpone and Pistachio (v)

or

Lemon Tart (v)

or

Chocolate Mousse (v)

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