

Menu – Shared Christmas Party Nights 2016

Starters

Burrata cheese, heirloom tomato, dehydrated olives, foccacia crisp & basil oil (v)

Mains

Corn fed chicken breast, confit carrot, savoy cabbage, lemon thyme & garlic dophinoise, sherry vinegar jus

Winter vegetable Wellington, curly kale, butternut squash puree, crispy root vegetables (v)

Dessert

Homemade dark chocolate brownie, chantilly cream & salted caramel sauce