

PROVISIONERS

Provisioners Festive Set Menu

Starters

Roasted parsnip & Granny Smith apple soup, curry oil
Smoked & poached salmon, confit lemon, sweet chili dressing
Roasted onion & fig tart, melted goats' cheese, hazelnuts

Mains

Orange & cranberry stuffed bronze turkey, cranberry sauce & trimmings
Pan-fried fillet of sea bass, creamed leeks, tomato vinaigrette
Provisioners winter vegetable plate, wild mushrooms, flavored potato puree

Desserts

Provisioners Christmas pudding, coffee & brandy sauce
Chocolate & orange torte, salted caramel, fresh strawberries
Red wine poached plums, mascarpone, cinnamon

Optional add on: Selection of British cheese grapes, crackers & chutney- £7.50pp

Menu runs from 25th November until 24th December.

Available lunch Monday to Friday 12 :00 – 14 :45, dinner Monday to Sunday 17 :30 – 21 :45

Pre-orders from 12-20pax, 1-1-1 from 21 and above.

Alternatively the same menu can be served as « feast style », same price, all 3 options for 3 courses will be shared in the middle of the table on platters and guests serve themselves.

35.00 per person + service charge, all drinks on consumption, encourage pre-order of wines/champagne/port etc. tea & coffee not included, order on the night.

25th December – Christmas lunch

26-30th – Brunch every day for lunch & A la Carte for dinner. 31st – brunch / NYE dinner / 1st – brunch / A la Carte dinner