

Kindred

Christmas Individually Plated

Two Courses | Three Courses

Includes a glass of prosecco or non-alcoholic alternative on arrival

Starters

Crispy Duck Leg Bonbons

Black radish, watercress and spiced plum chutney

Guinness & Treacle Irish Soda Bread

Cultured butter and smoked mushroom pâté (v)

Cylindra Beetroot

Goat's curd, black figs, walnuts and merlot dressing (gf) (v)

Chestnut & Jerusalem Artichoke Tart

Vegan stracciatella, red onion and cranberry chutney (pb)

Mains

All served with sides.

Cranberry & Orange Stuffed Walsgrove Farm Turkey Leg

Sourdough bread sauce

Pan-Roasted North Sea Cod

Tomatoes and Welsh mussel escabeche

Grilled Longhorn Sirloin Steak

Winter mushrooms and truffle sauce *(supplementary charge applies)*

Lion's Mane Mushroom

Yeast extract glaze, creamed salsify and salsa verde (pb)

Sides

Golden roast potatoes, maple glazed carrots, braised red cabbage, roasted sprouts, parsnips and gravy (pb)

Desserts

Dark Chocolate & Clementine Fondant

Honey tuile (gf)

Warm Gingerbread Cake

Coffee and marsala cream (gf)

Pistachio, Vanilla & Marmalade Trifle

Vanilla sponge, pistachio cream and oranges (gf) (pb)

Neal's Yard British Cheeses

Oatcakes, crackers and chutney *(supplementary charge applies)*



Gluten-free (gf) | Plant-based (pb) | Vegetarian (v). Please inform us of any allergies or dietary requirements prior to confirming your order.

Please note, this is a sample menu.

Kindred

Christmas Feasting

Three Courses

Includes a glass of prosecco or non-alcoholic alternative on arrival

Starters

Sharing boards on the table.

Guinness & Treacle Irish Soda Bread

Cultured butter and smoked mushroom pâté (v)

Smoked Celeriac & Collard Greens Parcels (pb)

Turkey & Cranberry Roll

Prawn Cocktail (gf)

Mains

Choose two mains to share. Served with all sides.

Slow-Cooked Hertfordshire Pork Shoulder

Quince marmalade

Stuffed Cornish Lamb Leg

Apricot and mint

Cranberry & Orange Stuffed Walsgrove Farm Turkey Leg

Sourdough bread sauce

Roasted Squash Trio

Pumpkin seed pistou and sage crumble (pb)

Sides

Golden roast potatoes, maple glazed carrots, braised red cabbage, roasted sprouts, parsnips and gravy (pb)

Desserts

Sharing boards on the table.

Warm Gingerbread Cake

Coffee and marsala cream (gf)

Chocolate & Salted Caramel Brownie (pb)

Marzipan Truffles (gf) (pb)

Mince Pies (v)



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Canapés

Vegetarian

Truffled Parmesan Gougères (v)

Little Grilled Cheese

Leek top kimchi (v)

Hashbrown

Caviar and crème fraîche (*pb on request*)

Onion Squash, Baron Bigod & Red Onion Tartlet

Pumpkin seed crumb (v)

Plant-Based

Chilled Asparagus

Walnut mayo (gf) (pb)

Pea & Mint Arancini (pb)

Hummus Shots

Crudités (gf) (pb)

Crispy Cavolo Nero Panisse

Chilli and winter tomato jam (gf) (pb)

Mushroom, Tarragon, Chestnut & Sage Filo Parcel (pb)

Fish

Tomato, Olive & Anchovy Tart

Salt Cod Croquette

Harissa aioli

Hashbrown

Caviar and crème fraîche (*pb on request*)

Dorset Crab & Lovage Mayo on Rye

Chalkstream Trout & Watercress Tartlet

Crème fraîche and roe (gf)

Meat

Turkey & Cranberry Sausage Roll

Spiced Raw Beef, Nori & Little Gem (gf)

Glazed Pork Skewers

Moorish spice (gf)

Ox Cheek Puffs

Prune and tamarind ketchup

Little Merguez Flatbread

Labneh and pink onions

Pulled Pork Bonbons

Hickory barbecue sauce and crackling crumb



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Bowls

Vegetarian

Mac & Cheese

Parmesan cream and truffle (v)

Marinated San Marzano Tomatoes

Stracciatella and soft herbs (gf) (v)

Barbecued Carrots

Date molasses, ancient grains and ricotta (*pb on request*)

Goat's Curd

Pickled beetroots, merlot dressing and watercress (gf)

Plant-Based

Spiced Squash

Vegan ricotta, soybeans and rye croutons (*gf on request*) (pb)

Grilled Leeks

Charcoal-roasted cauliflower purée and Jerusalem artichoke crisps

(*gf on request*) (pb)

Chargrilled Aubergine

Confit tomatoes, lemon ricotta, pomegranate and toast (gf) (pb)

Fish

Crispy Cod Fritters

Harissa aioli and lemon

Grilled Shrimp

Creamed corn polenta and ancho butter (gf)

Cured Sea Trout

Cucumber, crème fraîche, sorrel and roe (gf)

Stone-Baked Seabream

Rice and grains, buttermilk dressing (gf)

Meat

Kindred Fried Chicken

Curry leaf mayo

Confit Duck Salad

Cacklebean egg (gf)

Braised Lamb Ragu Orecchiette

Pangrattato

Swaledale Lamb Skewer

Pomegranate esme salad (gf)

Tamworth Pork Cheek

Parmesan polenta, chorizo and gremolata (gf)

Harissa-Spiced Pork Belly

Pear and nutmeg purée, sea purslane (gf)



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Grazing Board & Late Night Food

Staying late or going all out? Here are a few little extras we think you'll love.

Celebration Street Food

For those who want delicious food without the fuss.

Marinara

Tomato, garlic and oregano (pb)

Margherita

Tomato, fior di latte and basil (v)

Buttermilk Fried Chicken

Buttermilk-marinated boneless chicken thigh, fried until crisp, with harissa mayo

Falafel Bowl

House-made falafel with pickled red onion, tabbouleh, tahini and maple dressing (*gf on request*) (pb)

Rosemary Salted Fries (pb)

The Grazing Board

Minimum 30 people. Gluten-free or plant-based board available on request.

Includes:

Fresh Baked Sausage Rolls

Savoury Filled Pastry Parcels (Barbajuan)

Cobble Lane Charcuterie

Neal's Yard Cheeses

Crudités & Dips

Crackers & Bread

Fresh & Dried Fruits

Olives

Late Night Delights

Available from 10:30pm to keep the night going. A great choice for guests enjoying our late licence extension.

Priced per person.

Kindred Burger or Vegan Burger

Bibb lettuce, red onion, American or vegan cheese and pickles

Mac & Cheese

Parmesan cream and truffle (v)

Cod Fritters & Fries

Tartare sauce

Fried Chicken Bites

Curry leaf mayo

Pizza Boards

Choose from a variety of options

Rosemary Salted Fries (pb)



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Drinks Packages

Private Dining Drinks Package

Per person

One Cocktail

Chosen from our carefully crafted drinks menu

Half a Bottle of Wine

White, red or rosé

Still & Sparkling Water

Christmas Digestif

Irish coffee, boozy hot chocolate or mulled wine etc.

Standing Drinks Package

Per person

Arrival Bubbles or Cocktail

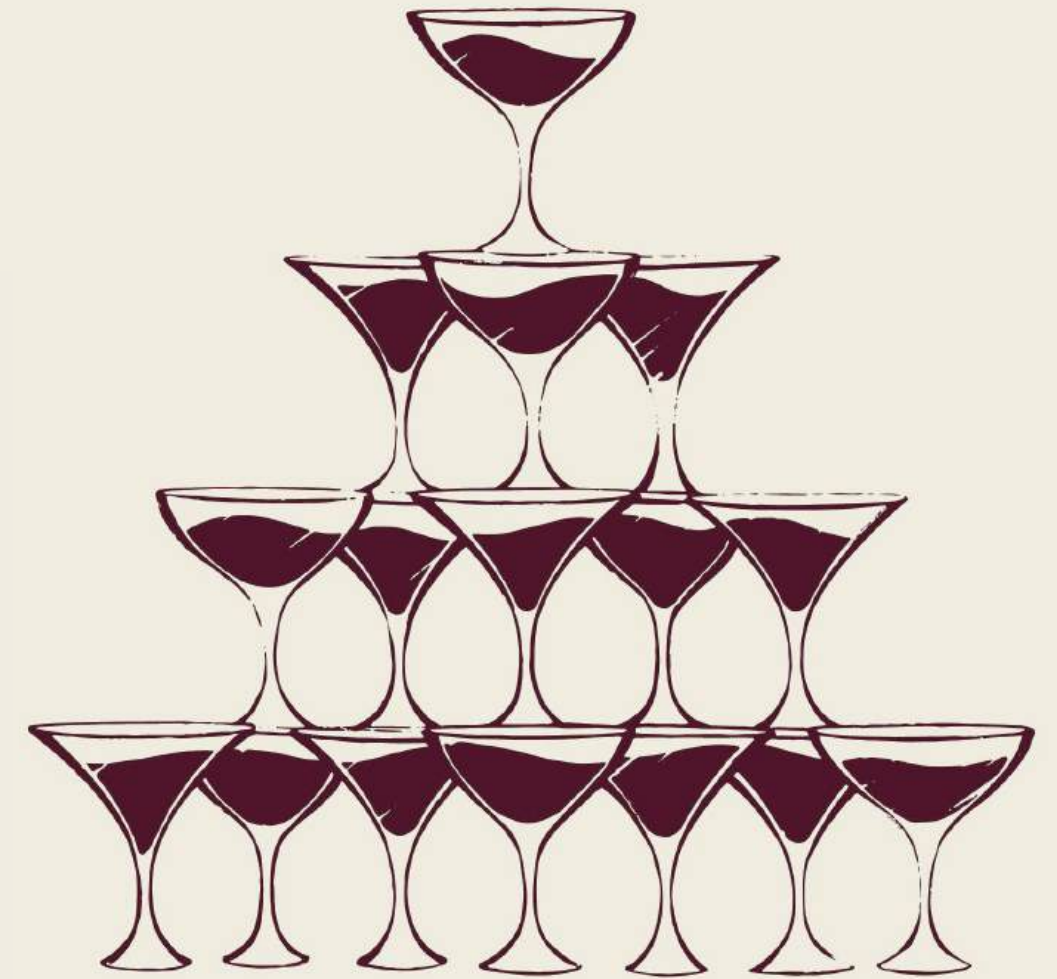
Three Drinks at the Bar

Options include cocktails, wine, or spirit and mixer

Bespoke Drinks Package

Want something a little more tailored?

We'll work with you to create a custom bar menu
and drinks package for your party.



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