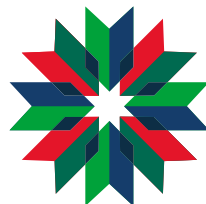


FESTIVE CULTURE FIXE

3 COURSES + WELCOME BUBBLES

£45PP



TO START

CHICKEN LIVER PARFAIT

toasted brioche, crispy onions, tomato chutney

BUTTERNUT SQUASH VELOUTÉ GF VE

chestnut, vegan cream, butternut tuile

BEETROOT GRAVADLAX GF

cured salmon, pickled beetroot, balsamic pearls, crispy capers & blinis

TO FOLLOW

ROAST TURKEY PARCEL & TRIMMINGS

pigs in blanket, cranberry sauce & festive vegetables

OX CHEEK BOURGUIGNON

mash potatoes, smoked bacon, mushrooms, carrots

PAN SEARED FILLED OF COD GF

saffron potatoes, braised fennel, aioli & fish bouillabaisse

PEARL BARLEY & BEETROOT RISOTTO VE

straciatella, walnuts, balsamic

TO FINISH

CARAMEL STICKY TOFFEE PUDDING V

vanilla ice cream

CHOCOLATE FONDANT V

raspberry coulis

SORBET SELECTION VE GF

2 scoops

COFFEE MINCE PIE AND PETIT FOURS

V vegetarian VE vegan GF gluten-free

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team. If you have any dietary requirement or are concerned about food allergies, e.g. nuts, you're invited to ask one of our team members for assistance with menu selection.

SIDES

FRENCH FRIES £7 VE GF

SWEET POTATO FRIES £8 VE GF
Cajun spices

TRUFFLE FRIES £9 V
parmesan, rosemary, truffle

MASH POTATOES £6 V GF

MIXED LEAF SALAD £6 VE GF
lemon dressing

STEAMED KALE £6 VE GF

DAUPHINOISE POTATOES £8 V GF

TENDERSTEM BROCCOLI £7 VE GF
olive oil

ART | YARD
BAR & KITCHEN