



# FESTIVE MENUS

## 2025

Menus are available on from 17 November, 2025 – 24 December, 2025

To note, all menus are designed for sharing - 6 person minimum.

An expertly curated wine pairing, selected by our Michelin-starred Wine Director, Tara Ozols, is available upon request.  
Pre-order required.



## FESTIVE MENU

£95/PP

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### TO START

Soy & whiskey-cured smoked salmon,  
pickled cucumbers & Granny Smith apple  
English burrata, black truffle, pear & hazelnut pesto  
Game terrine, plum & beetroot jam

### TO FOLLOW

Sticky braised beef osso buco 'bourguignon'  
Bronze turkey breast, apricot & pine nut stuffing  
Roast potato gnocchi, Vin Jaune & Comté

### SIDES

Roast Brussels sprouts, candied pecans & maple syrup  
Creamed potato & Gruyère gratin  
Brown butter & Epping honey roasted carrots & parsnips

### DESSERT

Brown sugar custard tart, candied chestnut cream  
Pink Lady apple tarte Tatin, sage ice cream  
Stilton & accompaniments



## FESTIVE MENU

£120/PP

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### TO START

Soy & whiskey-cured smoked salmon,  
pickled cucumbers & Granny Smith apple  
English burrata, black truffle, pear & hazelnut pesto  
Game terrine, plum & beetroot jam  
Wagyu carpaccio, Stilton, walnuts & mustard

### TO FOLLOW

Sticky braised beef osso buco 'bourguignon'  
Bronze turkey breast, apricot & pine nut stuffing  
Salt-baked seabass, kumquats & chicory  
Roast potato gnocchi, Vin Jaune & Comté

### SIDES

Roast Brussels sprouts, candied pecans & maple syrup  
Creamed potato & Gruyère gratin  
Brown butter & Epping honey roasted carrots & parsnips

### DESSERT

Valrhona chocolate & Seville orange 'opera' cake  
Brown sugar custard tart, candied chestnut cream  
Pink Lady apple tarte Tatin, sage ice cream  
Stilton & accompaniments



## FESTIVE MENU

£150/PP

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### TO BEGIN

Oysters & caviar  
Prawns & cocktail sauce

### TO START

Soy & whiskey-cured smoked salmon,  
pickled cucumbers & Granny Smith apple  
English burrata, black truffle, pear & hazelnut pesto  
Game terrine, plum & beetroot jam  
Wagyu carpaccio, Stilton, walnuts & mustard

### TO FOLLOW

Roast T-bone 'bourguignon'  
Whole Cornish turbot meunière  
Roast potato gnocchi, Vin Jaune & Comté

### SIDES

Roast Brussels sprouts, candied pecans & maple syrup  
Creamed potato & Gruyère gratin  
Brown butter & Epping honey roasted carrots & parsnips

### DESSERT

Valrhona chocolate & Seville orange 'opera' cake  
Brown sugar custard tart, candied chestnut cream  
Pink Lady apple tarte Tatin, sage ice cream  
Stilton & accompaniments

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