



Festive Party Guide 2024

Bistro Private Hire

- Maximum 26 - 28 standing guests
- Maximum 20 seated guests
- Midweek minimum spend £1000 - £1500
- Weekend minimum spend £1500 - £2500

Restaurant Private Hire

- Maximum 60 standing guests
- Maximum 50 seated guests
- Midweek minimum spend £2000 - £2500
- Weekend minimum spend £2700 - £3700

Whole Venue Private Hire

- Maximum 100 standing guests
- Maximum 70 seated guests
- Midweek minimum spend £3500 - £4500
- Eve minimum spend £4500 - £6500



Need Help with Something Extra?

For a fee we can assist with the below

DJ and Live singers

Entertainment/Dancers

Cakes/Cupcakes

Balloon displays and decorations

Bespoke grazing boards

Please note the above minimum spends are estimates and subject to booking requirements

Terms & Conditions

All bookings are required to pay a 20% non-refundable deposit. If the booking is cancelled, it can be rebooked using the same deposit within 5 days of the cancellation date, anything outside of this will need to be booked with a new deposit. Please note that if a guest is unable to attend, this is classed as a cancellation and you will forfeit their deposit contribution.

Buffet menu's available upon request



FESTIVE SPECIALS

STARTERS

Baked Cod Loin 11.50

Lightly dusted fennel flour, pickled wild mushrooms, smoked Jerusalem artichoke purée, cured soy and lime egg yolk

Festive Salad 9.95

Radicchio, Gorgonzola, fig and spiced honey. Fig and honey crackers

Turkey Arancini 10.50

With lemon, thyme, hints of chilli and mozzarella, parsnip yoghurt purée, spiced clementine jam

PASTA

Cioppino - Italian Seafood Stew Alla Gnocchi 29.50

Line caught mussels, large shell on king prawns and cod loin. Served in a roasted red pepper, tomato, white wine sauce with sautéed gnocchi

Wild Boar Ravioli 28.95

Hand folded pasta filled with wild boar, mixed herbs and mascarpone, gently fried in a sage butter alongside wild mushrooms, wild boar sausage meatballs, in a creamy garlic red wine sauce. Finished with shavings of black winter truffle

Conchiglie Tricolore Alla Pistachio (v) (n) 25.95

Tri-coloured pasta shells with a watercress and pistachio pesto, yellow cherry tomatoes and asparagus

WOOD FIRED PIZZA

The Truffle Choke (v) 17.95

Garlic bianco creme fraiche base, black truffle and artichoke tapenade, rosemary french fries, seasonal black truffle shavings and truffle pecorino. Finished with wild rocket

Suckling Pig 19.50

Garlic bianco crème fraiche base, smoked Scamorza cheese, grilled slices of succulent pork, roasted sweet honey glazed parsnips, and caramelised white onion and apple chutney. Finished with pork crackling dust

Dirty Pink Lady 18.95

Black and green olive tapenade base, topped with smoked salmon, lemon zest, grilled and crispy courgette. Finished with a touch of chilli

MAINS

Chicken Paillard 29.50

Truffle hash brown, torched brussel leaves. Finished with a black garlic and caper beurre blanc and red currants

Venison Loin 31.50

Fondant potato, parsnip cream, pickled Shimeji mushroom, wild poached pear and wild charred spruce

Festive Veggie Wellington and Cranberry Chutney (n) 26.95

Filled with parsnip Swiss chard, soft chestnuts, sage and onion, encased in puff pastry. Sautéed fennel potatoes. Finished with charred leek jus

SIDES

Tenderstem Broccoli (n) 8

Sautéed in brown butter, chilli flakes, Fresh truffle and walnuts

Fire Roasted Bone

Marrow 10.50

Tossed in truffle honey & rosemary salt

Creamed Cauliflower

& Brussels 7.50

With halloumi and nigella seeds

Pigs in Blankets 8.95

Chipolata sausages wrapped in smoked streaky bacon with paprika and hot honey