



CHRISTMAS GROUP MENU

Allegra's bread service, cultured butter, green sauce

STARTERS

Celeriac velouté, hazelnut, toasted yeast, parmesan

or

Hand picked crab, curried crown prince pumpkin & shellfish broth, pickled ginger

or

Jerusalem artichoke, slow cooked egg, shaved ham & truffle

MAINS

Roast loin of venison, parsnip, pear & red cabbage

-venison haunch cottage pie

or

Line caught pollock, pommes paillasson, braised kale, charred brassica sauce

or

Roasted cep crepe, baked swede, watercress & parmesan

SIDES

New season potatoes, sweet & sour onions

Market leaves, fine herbs & shallot, buttermilk dressing

DESSERTS

Mince pie galette, spiked custard

or

Pear & Mont Blanc tart

or

Spiced rum baba, caramelised apple

allegra 
CHRISTMAS GROUP MENU

SNACKS

Allegra's bread service, cultured butter, salsa verde
Pistachio choux, liver parfait, black garlic & clementine
Waldorf tarts, pickled walnut, Colston Bassett
Blood pudding muffins, pickled jalapeno

Allegra's bread service, cultured butter, green sauce

STARTERS

Celeriac velouté, hazelnut, toasted yeast, parmesan
or
Hand picked crab, curried crown prince pumpkin & shellfish broth, pickled ginger
or
Jerusalem artichoke, slow cooked egg, shaved ham & truffle

MAINS

Roast loin of venison, parsnip, pear & red cabbage
-venison haunch cottage pie
or
Line caught pollock, pommes paillason, braised kale, charred brassica sauce
or
Roasted cep crepe, baked swede, watercress & parmesan

SIDES

New season potatoes, sweet & sour onions
Market leaves, fine herbs & shallot, buttermilk dressing

DESSERTS

Mince pie galette, spiked custard
or
Pear & Mont Blanc tart
or
Spiced rum baba, caramelised apple



CHRISTMAS GROUP MENU

SNACKS + English Sparkling

Allegra's bread service, cultured butter, salsa verde
Pistachio choux, liver parfait, black garlic & clementine
Waldorf tarts, pickled walnut, Colston Bassett
Blood pudding muffins, pickled jalapeno

Allegra's bread service, cultured butter, green sauce

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Jerusalem artichoke, slow cooked egg, shaved ham & truffle

MAINS

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-venison haunch cottage pie
or
Line caught pollock, pommes paillason, braised kale, charred brassica sauce
or
Roasted cep crepe, baked swede, watercress & parmesan

SIDES

New season potatoes, sweet & sour onions
Market leaves, fine herbs & shallot, buttermilk dressing

DESSERTS

Mince pie galette, spiked custard
or
Pear & Mont Blanc tart
or
Spiced rum baba, caramelised apple