

# THE BAR & KITCHEN

## *Festive events & dining menus*

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*Our Bar & Kitchen festive menu creates the perfect experience for 11-20 guests, devoured between family, friends or colleagues whilst enjoying the sea views.*



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## FESTIVE MENU

11-20 guests

*Our Bar & Kitchen festive menu creates the perfect experience, devoured between family, friends or colleagues whilst enjoying the sea views.*

*Designed to be shared, this festive feast will be brought to your table in a shared dining concept.*

*£55 per person*

### ON ARRIVAL

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A GLASS OF FIOL PROSECCO

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DUCK BON BON

*Cranberry Jam, Pickled Cucumber Salad*

STILTON MOUSSE

*Smoked Chestnut, Beetroot Coulis*

SPICED MACKEREL PATÉ

*Dill Emulsion, Charred Sourdough*

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BRAISED TURKEY CROWN

*Duck Fat Roasted Potatoes, Port Jus and all the trimmings*

BLACK MISO COD

*Silky Carrot Purée, Hazelnut Caramel, Fondant Potato*

CHESTNUT, CRANBERRY & SWEET POTATO WELLINGTON **PB IN**

*Celeriac Purée, Wild Mushroom*

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DATE AND WALNUT PUDDING

*Vanilla Crème Anglaise*

BAILEYS AND CARAMEL CHEESECAKE

*Rhubarb Compote*

CHEESE SELECTION

*Oats Crackers, Fig Compote, Quince*

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MINI MINCE PIE

### ALLERGENS

(\*) NO GLUTEN CONTAINING INGREDIENTS (PB) PLANT-BASED (N) CONTAINS NUTS  
PLANT-BASED AND GLUTEN FREE OPTIONS ARE AVAILABLE UPON REQUEST.

*An optional service of 12.5 % will be added to your bill. Please inform a member of our team of any allergies or dietary requirements. We run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free from unintentional allergens, namely sesame, soya, crustaceans and fish due to cross contamination. Please note this menu is seasonal and subject to change. We are a cashless venue*

