

Menu



THE BOOKSHOP XMAS BANQUETING MENU

NIBBLES (FOR TABLE)

Alex Gooch Sourdough Bread, Aioli

Duck Rilette

Mushroom + Brandy Pate

Smoked Salmon, Quail's Egg, Pickles, Leaves

MAIN COURSE (CHOOSE ONE)

Whole Grass Fed, Dry Aged Hereford Sirloin Rare Roast, Watercress

Roast Hereford Venison Haunch, Celeriac, Charred Hispi Cabbage, Blackberries (£2 Extra Per Person)

Organic Springfield Turkey Breast, Sage And Chestnut, Pickled Cranberries, Parsnip.

Roast Jerusalem Artichoke, Pearl Barley, Old Winchester, Parsley & Peanut Pesto

SHARING SIDES (FOR TABLE)

Charred Organic Leek, Aged Cheddar Cream, Brioche & Hazelnut Crumb

Roast Squash, Coriander Dressing, Pumpkin Seed Dukkah, Yoghurt, Sumac

Brussel Sprouts, Tudge's Rare Breed Bacon, Chestnuts

Triple Cooked Chips, Rosemary, Aioli

DESSERTS (CHOOSE ONE)

Chocolate Terrine, Orange, Spiced Hazelnuts, Crème Fraiche

Spiced Gin Plums, White Chocolate Panna Cotta, Cinnamon Shortbread

Blue Monk, Thyme Crackers, Damson Chutney (£2 pp supplement)

£35 PER PERSON

All dietary requirements can be catered for with 48 hours notice.

The set menu is for tables of 6 or more people during the festive period and a booking fee of £10 per person is required to confirm booking.