

Christmas Menu

Complimentary glass of prosecco on arrival

Starters

Severn & Wye smoked salmon, beetroot & horseradish salad,
pea shoots & edible flowers

Smoked duck breast, fine green bean, orange & roast fennel salad (GF DF)

Feta, roasted tomato & red pepper salad with marinated black olives & rocket (GF V)

Mains

Grass-fed rib of beef, parmentier garlic potatoes, sprouts & roast carrots

Pan-roasted salmon fillet, parmentier garlic potatoes, sprouts & roast carrots

Beet & smokey tofu Wellington, parmentier garlic potato, sprouts & roast carrots

Dessert

Treacle tart with clotted cream (V)

Bitter chocolate truffle torte, raspberries, crème fraiche (GR V)

Extra £5

Cauliflower cheese, green beans & chilli, creamed spinach

Mince pies (x 3)

2 courses £30 | 3 courses £35

Booking includes

Reserved space in crypt | Crackers / Party poppers / Place cards

We require a £20 deposit per person to ensure your space is reserved



FOOTSTOOL
CAFE & BAR

White wine

Cave de l'Ormarine, Duc de Morny, Picpoul de Pinet, Languedoc, France, 2022	£27
Novas Gran Reserva Sauvignon Blanc, (Organic), Casablanca, Chile, 2021	£30
La Battistina Gavi, Piemonte, Italy, 2022	£36

Red wine

Peacock Wild Ferment Merlot, Stellenbosch, South Africa, 2022	£27
La Ruchette Doree, Cotes du Rhone Villages Rouge, France, 2020	£30
Nieto Malbec, Mendoza, Argentina, 2022	£36

Sparkling wine

Fontessa Prosecco Spumante, Veneto, Italy	£35
Champagne Gremillett Selection Brut, France	£49

Beers and lagers

	£5.50
Peroni Nastro Azzurro 330ml 5.1% abv	
Belleville Brewery – London Steam Lager 330ml 4.5% abv	
Belleville Brewery – Commonsides Pale Ale 330ml 5% abv	

