

BARBECOA

JAMIE OLIVER

£22 CHRISTMAS CANAPÉS

TO START

OLIVES, PICKLES & SCRATCHINGS

MAINS

SHORT RIB CROQUETTE
Smoked Onion Ketchup, Fermented Chilli

BUTTERMILK FRIED CHICKEN
Hot Sauce Mayo, Garlic & Lemon Crisps

WILD MUSHROOM SLIDER
Westcombe Cheddar, Porcini Butter, French Dip

MAPLE-CURED SALMON
Crème Fraîche, Sorrel

JERK-SPICED PORK BELLY
Roasted Pineapple, Scotch Bonnets

SWEET

TOASTED CITRUS MERINGUES

DARK CHOCOLATE TRUFFLES

BARBECOA

JAMIE OLIVER

£38 CHRISTMAS CANAPÉS

TO START

OLIVES, PICKLES & SCRATCHINGS

MAINS

WESTCOMBE CHEDDAR CROQUETTE
Winter Truffle, Smoked Béarnaise

OAK-SMOKED DUCK
Pickled Quince, Candied Chestnuts

LOBSTER ROLL
Celery Leaf, Secret Sauce

DEVON CRAB & SEAWEED CRACKER
Lemon, Fennel Pollen

WAGYU & BURNT ENDS SLIDER
Barolo-Roasted Onions, Stilton, Porcini

RARE COAL-SEARED BEEF FILLET
Pickled Walnuts, Tarragon Dressing

SWEET

CHAMPAGNE WINE GUMS

DARK CHOCOLATE TRUFFLES

MACARONS

BARBECOA

JAMIE OLIVER

£50 CHRISTMAS MENU

STARTERS

BEAUVALE BLUE & CLEMENTINE
Chicory, Candied Walnuts

MAPLE & PEPPER-CURED SALMON
Heritage Beetroot, Crème Fraîche, Pine Oil

CHICKEN WINGS
Hot Sauce, Blue Cheese, Chives

MAINS

EIGHT-WEEK DRY-AGED BEEF RUMP
Charred Onions, Tarragon Board Dressing

BOURBON-ROASTED PORK BUTT
Barbecue Beans, Jalapeño Salsa

SMOKED CREEDY CARVER CHICKEN
Jerusalem Artichokes, Porcini Butter, Crispy Skin

SERVED WITH A SELECTION OF SIDES

DESSERTS

A SELECTION OF PUDDINGS, CHOCOLATES & MERINGUES
For The Table To Share

Vegetarian & Fish Options Available On Request

BARBECOA

JAMIE OLIVER

£65 CHRISTMAS MENU

STARTERS

MAPLE & PEPPER-CURED SALMON

Heritage Beetroot, Crème Fraîche, Pine Oil

OAK-SMOKED DUCK

Pickled Quince, Candied Chestnuts, House Vinegar Dressing

STICKY CREOLE RIBS

Smoky Barbecue Glaze, Apple & Kohlrabi Slaw

MAINS

SLOW-ROASTED COTSWOLDS LAMB SHOULDER

Baby Gem, Cherry Tomatoes, Anchovies

CHATEAUBRIAND

Smoked Bearnaise, Bone Marrow Toasts, Herb Salad

SMOKED CREEDY CARVER CHICKEN

Jerusalem Artichokes, Porcini Butter, Crispy Skin

SERVED WITH A SELECTION OF SIDES

DESSERTS

A SELECTION OF PUDDINGS, CHOCOLATES & MERINGUES

For The Table To Share

CHEESE BOARD

A Selection Of La Fromagerie Cheeses, Fruit Bread, Chutney
(£6 Supplement)

Vegetarian & Fish Options Available On Request

BARBECOA

JAMIE OLIVER

£80 CHRISTMAS MENU

WELCOME DRINK

NIBBLES

SPICED PORK SCRATCHINGS

GREEN OLIVES & PICKLES

STARTERS

CRAB SALAD

Charred Cucumber, Lemon & Brown Crab Mayo

STICKY CREOLE RIBS

Smoky Barbecue Glaze, Apple & Kohlrabi Slaw

BEEF CARPACCIO

Pickled Wild Mushrooms, Tarragon, Burnt Onion Relish

MAINS

SLOW-ROASTED COTSWOLDS LAMB SHOULDER

Baby Gem, Cherry Tomatoes, Anchovies

EIGHT-WEEK DRY-AGED RIB-EYE STEAK

Cooked On The Bone, Watercress, Pickled Walnuts

WHOLE DEVON DUCK

Pomegranate, Fennel, Ras El Hanout

SERVED WITH A SELECTION OF SIDES

DESSERTS

A SELECTION OF PUDDINGS, CHOCOLATES & MERINGUES

For The Table To Share

CHEESE BOARD

A Selection Of La Fromagerie Cheeses, Fruit Bread, Chutney (£6 Supplement)

Vegetarian & Fish Options Available On Request
