PRIMEUR

LUNCH FOR LARGER BOOKINGS IN OUR MAIN RESTAURANT
DURING SATURDAY OR SUNDAY LUNCH SERVICE

AVAILABLE FOR A MINIMUM OF 8 GUESTS AND A MAXIMUM OF 18 GUESTS A MENU OF SNACKS, SHARING PLATES AND A SINGLE FAMILY STYLE MAIN COURSE AND DESSERT

CHRISTMAS MENU
16 November - 30 December 2026
£85 PER HEAD

SNACKS
OLIVES (£6.5 per bowl)
PANISSE, FRIED SAGE, PARMESAN (£8 per plate)
CHARCUTERIE (£11 per plate)
FRIED POTATOES, CRÈME FRAÎCHE & CAVIAR (£4.5 each)

SHARING PLATES
A SELECTION OF SHARING PLATES FROM THE DAY'S BLACKBOARD MENU

MAIN COURSE (Choose ONE option for the whole party)
GUINEA FOWL, FONDANT POTATO, WILD MUSHROOMS
ROAST PORK BELLY, PURPLE SPROUTING BROCCOL, RAISINS
BOUILLABAISSE, ROUILLE, CROÛTONS
BRAISED FEATHERBLADE, MASH, ROAST CARROTS

Individual guests with dietary requirements will be catered for with a dish from the day's blackboard

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DESSERT (Choose ONE option for the whole party)
WARM STICKY TOFFEE PUDDING, CARAMEL, CLOTTED CREAM
CRÈME CARAMEL, CITRUS
FLOURLESS CHOCOLATE CAKE, CRÈME FRAÎCHE

CHEESE IS ALSO AVAILABLE ON REQUEST FOR £15 PER PLATE

CELEBRATION CAKES ARE AVAILABLE FROM OUR BAKERY JOLENE AS AN ADDITION TO YOUR MENU - PLEASE ASK FOR MORE DETAILS WHEN MAKING YOUR BOOKING.
GUESTS MAY NOT BRING IN FOOD FROM OUTSIDE TO BE CONSUMED IN OUR RESTAURANT.

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