



CHEFS CHRISTMAS SET

Feast your eyes on our party menu, it's that 'just one more' time of year.

£68

For the Table

Sourdough bread & salted butter v

To Start

Hand-dived South Coast scallop, smoked bacon, artichoke puree, sea herbs gf

Pine-smoked beetroot tartare, goat's curd, melba toast v

Ox cheek & Stilton croquettes, Port & redcurrant sauce gf

Main Course

Beef Wellington, girolles, clotted cream mash, roast carrot, cavolo nero & bone marrow jus

Pan roast halibut, clams, dauphinoise, samphire, Champagne & butter sauce gf

Roast English turkey, pork & sage stuffing, goose fat potatoes, crushed root veg, sprouts, roast parsnip, pig in blanket, bread sauce & gravy

Forest mushroom & Wigmore pithivier, crushed celeriac, winter greens, caramelised onion gravy v

To Follow

Brioche bread & butter pudding, marmalade, crème Anglaise v

Dark chocolate brownie, rum-soaked raisins, brown butter cream v

Apple, fig & chestnut crumble, bay leaf custard v* gf

Christmas pudding, Cognac cream v


British cheese board: Pitchfork Cheddar, Long Clawson, Wigmore, quince jelly, celery & seeded crackers v

To Finish

Glass of Port or Sauternes + £8

Cafetiere coffee & mini mince pies v + £5





Bring on the cheer,
your perfect
Christmas party
starts here.



Scan to unwrap the
magic and take a peek
at our crafted
Christmas.

www.thephene.com/christmas

*We source our ingredients from Britain's best farmers, growers,
fishers and foragers to bring out the season's flavours.*

v (vegetarian) pb (plant based/vegan) v* (vegetarian, but available plant-based on request)
gf (gluten ingredient free) Please be aware that food containing allergens is prepared in our kitchen,
meaning we cannot completely guarantee their absence. A discretionary 12.5% service charge
will be added to your bill and shared gratefully and in entirety by our team.