



FESTIVE MENU

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

Chef's Christmas Set

£75

For the Table

Sourdough bread & salted butter, pickles, olives (v)

Starters

Scallop mousse raviolo, lobster bisque, caviar, sea purslane

Rosary ash, truffle honey, macadamias, stewed fig (v)

Beef tartare, smoked aioli, beef fat croutons

Mains

Beef Wellington, clotted cream mash, broth braised carrot, black cabbage, bone marrow & chanterelle jus

Baked turbot, cauliflower & truffle puree, clam & artichoke velouté (gf)

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

Heritage squash, stilton & sage risotto, toasted seeds, roast pumpkin seed oil (v)

To Follow

Caramelised bread & butter pudding, brandy butter ice cream (v)

Apple & fig crumble, bay 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.*

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot.

An adult's recommended daily calorie allowance is 2,000 Kcal.
All tables are subject to a discretionary service charge of 12.5%.

