

Wild Flor

GROUP SAMPLE: DECEMBER SET MENU

For pre-order by group bookings of 10 guests & above
Available: Tuesday to Saturday Dinner & Wednesday to Saturday Lunch

Welcome snacks with Wild Flor sourdough & butter
Cheese gougeres & chestnut mousse, membrillo & sage on rye (pb)
Goose rillettes & red currant +£5 per person
Jersey rock oysters with lemon & shallot vinegar - 3 £9 / 6 £17 / 12 £33

Starters

Turkey, liver & apricot terrine
Mussels, elderberry capers & brown butter
Winter vegetable salad, shallot chutney & parsley sauce (pb)
Crab tartlet with salsify & vacherin +£5 supplement

Main Courses

Venison, quince, red kale & stout roast onions
Sole, shellfish sauce, celery & bottarga
Wild mushroom suet pudding, smoked oat sauce & truffle (pb)
Roast goose, confit parsnip, radicchio & citrus +£10 supplement

All served with side dishes for the table;
Buttered sprout tops / Potato & artichoke hash browns with creme fraiche / Celeriac gratin

Desserts & cheeses

Mince pies & stichelton
Cep & bitter chocolate mousse, almond & amaretti (pb)
Earl grey panna cotta & ginger biscuits
Two slices of fine cheese & accompaniments

Welcome snacks & two courses* £50

Welcome snacks & three courses £60

*Two course option is main course & dessert, no starter

Group drinks packages start at just £27 per person

Simply table wines or with welcome fizz & cocktails, a selection of suggested options are overleaf. We can of course arrange something more bespoke with at least two weeks notice.

Please inform us of your allergies & dietary requirements, our kitchen contains nuts.

A discretionary service charge of ten percent will be added to your final bill.

Your bill additions; a discretionary service charge of ten percent will be added to your bill. As an industry partner, £1 will be added to every bill in support of Table Talk Foundation who provide the 'Adopt a School' food education program for children & support the local hospitality industry with mental health awareness courses. This donation can of course be removed at your discretion.

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GROUP DRINKS PACKAGES

Designed for groups who wish to swiftly & comfortably satisfy their guests' thirst.
If you wish to make a bespoke arrangement from our extensive cellar options we are of course only too delighted to oblige, we just need at least a fortnight warning.

Option One - Just Table Wine

Priced per person based on half a bottle of wine

Giuliana Vicini Wines; Trebbiano & Montepulciano D'abruzzo, 2021 £18

Saladini Pilastris Wines; Falerio & Rosso Piceno, Marche 2021 £19

Sauvignon Blanc 'Salt River', Savage, Western Cape '22

& Fitapreta Tinto, António Maçanita, Alentejano '20 £27

Cabernet Sauvignon '18 & Terrasse White blend '20 from Keermont Estate, Stellenbosch £35

Option Two - Welcome Drink & Table Wine

Priced per person based on half a bottle of wine & a welcome drink
from the following options:

Blanc De Blancs, Michel Bedouet, Loire

Seasonal Spritz / G&T / Negroni / House Beer

Lo & No Alcohol beers & cocktails

Giuliana Vicini Wines; Trebbiano & Montepulciano D'abruzzo, 2021 £29

Saladini Pilastris Wines; Falerio & Rosso Piceno, Marche 2021 £30

Sauvignon Blanc 'Salt River', Savage, Western Cape 2022

& Fitapreta Tinto, António Maçanita, Alentejano 2020 £38

Cabernet Sauvignon '18 & Terrasse White blend '20 from Keermont Estate, Stellenbosch £46

Option Three - Add Dessert Wine or Cocktail to Option Two

100ml glass of 2012 Beames de Venise or an Espresso Martini
+ £10 per person

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