

Wild Flor

DECEMBER SUNDAY LUNCH CLUB

The 10th, 17th & 24th of December 2023

A delightfully seasonal & festive Sunday lunch, by George Upshall
with sittings at 1.15pm, 2.30pm & an extra one at 3.45pm on Christmas Eve

Welcome Snacks & optional additions

Chestnut mousse, membrillo & sage

Beetroot crisps with aged apple vinegar chantilly

Cheese gougeres

Jersey rock oysters

Three £9 / Half Dozen £17 / Dozen £33

First Course with WF bread & butter

Goose broth, squash gnocchi & wild mushroom

or

Celeriac, chestnut & chervil root salad (pb)

Main Courses with sprout tops & celeriac gratin

Roast guinea fowl with parsley root & truffle

or

Plaice & seaweed beurre blanc

or

Wild mushroom suet pudding & smoked oat sauce (pb)

Dessert

Christmas pudding & cherry stone liqueur (pb)

or

Earl grey pannacotta, ginger biscuits

Three courses & welcome snacks

£50

Suggested drinks arrangement, £30 per person

Three good wines to accompany each course

Please inform us of your allergies & dietary requirements.

Our kitchen contains nuts & game dishes may contain shot.

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.