

# Wild Flor

## December Group Party Price Plan

All prices are based on minimum food & drink spends & do not include service charge

### The Menu

2 Courses £30 / 3 Courses £36

All menus include table snacks & bread on arrival

Wines are kept in small quantities unless pre-ordered, but should you fancy something not on the attached list we will always endeavor to find it for you.

### Private Dining

Seats 10 minimum / 20 maximum

Lunch - £500 minimum food & drink spend

Dinner - £1000 minimum food & drink spend

### Main Dining Room Exclusive Hire

Seats 40 maximum

Lunch - £1000 minimum food & drink spend

Dinner Monday-Thursday - £2000 minimum food & drink spend

Dinner Friday & Saturday - £3500 minimum food & drink spend

### Early Booking Discount

Book before end of October & receive before & after's complimentary

Glass of sparkling to begin & a cup of coffee to finish

Please inform us of your allergies.

A discretionary 10% service charge will be added to your bill.

Our kitchen does contain nuts & therefore we cannot guarantee a nut-free environment.

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## December Set Menu

2 Courses £30 / 3 Courses £36

All menus include table snacks on arrival

### Snacks

Tunworth Croquette & Cranberry  
Parmesan Biscuit  
Sourdough & Butter

### Starters

Duck Liver Parfait, Spiced Pear, Walnut & Brioche  
Hot Smoked Salmon, Horseradish, Beetroot & Dill  
Jerusalem Artichoke Soup, Hazelnut & Truffle Pesto

### Mains

Fillet of Beef *£10 Supplement*  
Truffled Celeriac Puree, Cavolo Nero & Red Wine Sauce

### Pheasant Breast

Parsnip, Red Cabbage & Bread Sauce

### Roast Cod

Lentils, Kale, Shallot & Smoked Bacon Sauce  
Wild Mushroom, Leek and Chestnut Wellington  
Cavolo Nero & Tarragon Cream Sauce

### Sides

Crispy Beef Fat Potatoes £4  
Roasted Brussel Sprouts & Pancetta £4

### Dessert

Christmas Pudding  
Chocolate Pave, Clementine & Caramelised White Chocolate  
Lemon Meringue Vacherin  
A slice of Neal's Yard Cheese with Quince & Oatcakes

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## December Group Wine List

Suitable for pre-ordering in larger quantities

### *Sparkling*

- Catherine & Pierre Breton, 'La Dilettante' Vouvray NV £42  
Champagne Michel Gonet 'Les 3 Terroirs' Extra Brut 2010 £68  
Wiston Estate, Blanc de Blancs 2011, Sussex £70

### *White*

- Vinho Verde, Adega De Moncao, Moncao 2018 £22  
Muscadet 'Seleccion de Cognettes', Clisson 2018 £28  
Verdejo 'Basa', Telmo Rodriguez, Rueda 2018 £30  
Soave Classico, Pieropan, Veneto 2018 £38  
'Terrasse' White Blend, Keermont Estate, Stellenbosch 2016 £41  
Riesling Trocken, Weingut Keller, Rheinhessen 2017 £42  
Sauvignon Blanc Menetou-Salon 'Morogues', Domaine Pelle, 2017 £43  
Pinot Blanc / Pinot Gris, Au Bon Climat, Santa Barbara 2017 £44  
Cotes du Rhone Blanc, 'Couzou' Jean-Luc Jamet 2014 £46  
Bourgogne Blanc 'Les Champlains', Simon Bize 2015 £48  
Chablis, 'En Boucheran' E & E Vocoret 2017 £50

### *Red*

- Rosso Piceno, Saladini Pilastris, Marche 2017 £25  
Barbera 'Terra Implicito' Walter Massa, Colli-Tortonesi 2017 £28  
Corbieres, Chateau de Durfort 2015 £29  
Mencia, Gabo do Xil, Telmo Rodriguez, Valdeorras 2016 £40  
Syrah 'Valine', Jean-Luc Jamet, Northern Rhone Valley 2017 £40  
Cotes De Brouilly, Guy Breton, Beaujolais 2017 £40  
Grenache / Syrah 'Classe', J. F Coutelou, Herault 2017 £42  
'La Chapelle' Domaine de Galouchey, Bordeaux 2015 £46  
Merlot, Keermont Estate, Stellenbosch 2016 £46  
Bourgogne Rouge 'Les Perrieres', Simon Bize 2015 £55

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