

# Wild Flor

Drinks Package  
Welcome drink & half a bottle of wine £35 per person

## December Group Dinner Menu

Designed for pre-order by group bookings of 8 to 24 guests

### Additional welcome snacks

Jersey rock oysters with lemon & shallot vinegar - 3 £8 / 6 £15 / 12 £28

Old Winchester beignet (veg) £8 serves two

Liver profiteroles, quince & cocoa £9 serves two

Starters with Wild Flor sourdough bread & south downs butter

Baked truffle custard with grilled brassicas & pickled mushrooms (veg/vgn)

Scallop roasted in the shell with bottarga, citrus & brioche +£8 supplement

Wood pigeon & guanciale pate en croute with prune mostarda

Dalmore & muscovado cured trout with seeded sourdough cracker & pickles

### Main Courses

Game bird with salsify, bread sauce, sherry & Rebel cured pork loin

Venison saddle with pickled plum, red kale & tarragon +£5 supplement

Cornish pollock blanquette with winter chanterelles, oyster & kelp

Roast beet & Rosary wellington with chestnut, cranberry and savory (veg/vgn)

All served with;

Buttered sprout tops, caper pangrattato & parmesan

Pommes mousseline with chives

Add stilton & leek gratin with lovage crumb £6 serves two or three

### Desserts & cheeses

Baked Alaska of mincemeat parfait, apple & calvados custard (veg)

Chocolate cremeux with gingerbread & Pedro Ximenez blackberries (veg)

Poached pear with creme fraiche, licorice & sable (veg/vgn)

Two slices of Neal's Yard cheese & accompaniments

3 Courses £50