

christmas at quo vadis 2014







£40

beetroot & egg salad game pie creme brulee

£45

smoked haddock fishcakes & aioli baked, marinated phesant, bread sauce & cranberries sticky toffee pudding & ice cream

£55

pumpkin soup, sage & parmesan roast venison, caramelised apples & damsons almond tart & caramelised apples

£65

crab & mayonnaise
sirloin of beef, pickled walnuts & horseradish
st emilion au chocolat

£75

smoked salmon, lemon & rye bread

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a whole turkey, a bronze from our friends at seldom seen farm, lemon & parsley stuffing, roast potatoes, sprouts, sprout tops & carrots, cranberries, bread sauce & gravy

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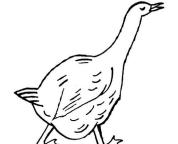
figgy pudding & custard

£80

crab soup, rouille & croutons

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a whole goose, stuffed with mash potato roast potatoes, chipolatas, sprouts, sprout tops & carrots, cranberries, bread sauce & gravy



lemon curd meringue & cream

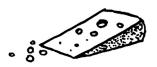
FISH

catch of the day from the a la carte menu
fish pie
cured var salmon, cucumber & dill salad

VEGETARIAN

cornbread, ricotta, onions, fennel, herbs & crumbs wigmore & herb tart with olive, caper & parsley salad

CHEESE



a selection of british cheese £8.5 per person

PETIT FOURS

almond stuffed chocolate prunes £2 mince pie crescents £3







please let us know should you you wish to celebrate with guns firing,
bells ringing and bottomless pockets as we have an inexhaustible list of
lovely things



all prices are inclusive of VAT

please note that an additional 12.5% service charge will be added to your bill

