



SNOW GLOBES® SET MENU £55 PER HEAD

STARTERS

Wild boar and walnut terrine,
blackberry ketchup, sourdough and bitter leaf salad

or

Cashel blue cheese mousse, roast walnuts,
pickled celery, fresh pear, castelfranco,
Willy's cider vinaigrette (V)

or

Winter kabocha squash soup, toasted pumpkin seeds,
waste herb oil, sourdough croutes (VE)

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FEASTING STYLE MAINS

(Each course serves 2 - we suggest you mix it up for your group!)

Traditional Alpine fondue with mixed charcuterie
(lovingly imported by Papa G himself)

Add truffle to your fondue - £8

*Add **Black Cow** cheddar and vodka to your fondue - £8*

or

Vegan mushroom fondue with vegetable crudites (VE)

or

Steak sharer - cooked on a hot stone - British flat iron steak
with bearnaise sauce, mustard emulsion, chimichurri

All come with unlimited crusty bread, house pickles,
new potatoes and mixed salad

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DESSERT

Sussex apple and Somerset cider brandy crumble custard tart,
blackberry compote





3 COURSE ULTIMATE WINTER FEAST FOR SNOW GLOBES®: £110 PER PERSON

*Champagne on arrival, starter, fondue and steak main, dessert,
along with a half bottle of wine, after dinner cocktail*

STARTER

Wild boar and walnut terrine, blackberry ketchup,
sourdough and bitter leaf salad

or

Cashel blue cheese mousse, roast walnuts, pickled celery,
fresh pear, castelfranco, Willy's cider vinaigrette

or

Winter kabocha squash soup, toasted pumpkin seeds,
waste herb oil, sourdough croutes

FEASTING STYLE MAIN COURSE

All come with unlimited crusty bread, house pickles,
new potatoes and mixed salad

Add truffle to your fondue - £8

Traditional alpine fondue, served with artisan charcuterie
(lovingly imported by Papa G himself)

or

Vegan mushroom fondue, served with vegetable crudites

and

British flat iron steak, served on hot stones,
with bearnaise sauce, mustard emulsion, chimichurri

DESSERT

Sussex apple and Somerset cider brandy crumble custard tart,
blackberry compote

