# *SHARING STYLE*
# SET MENU

£85 PER PERSON

# APERITIF

A glass of warm mulled wine or non-alcoholic cider

# SAVOURY DISHES

### RACLETTE

Traditional Swiss raclette served with sourdough, charcuterie and pickles

### TARTIFLETTE

Creamy potato gratin topped with freshly shaved truffle

### WINTER SALAD

Chicory, butternut squash and pomegranate salad

# SWEET TREATS

### FONDUE

Milk chocolate fondue with sweet treats to dip

### S'MORES

Gingerbread men served with marshmallows to toast

# ADDITIONAL POLAROID FILM

| | |
|---|---|
| 20 SHEETS | 12 |

# *DRINKS* MENU

# HOT TIPPLES

MULLED WINE 16

HOT CHOCOLATE 16
With Baileys or Rum (50ml)

# COCKTAILS

HONEY & GINGER FRENCH 75 28

WILD BERRY PICANTE 26

BLACK FOREST ESPRESSO MARTINI 26

BURNT MARSHMALLOW MEZCALITA 26

GOLDEN BOY'S MARGARITA ON THE ROCKS 24

DARK CHOCOLATE OLD FASIONED 24

SPICED PEAR & ROSEMARY NEGRONI 24

APPLE & CARAMEL DAIQUIRI 22

APEROL SPRITZ 16

HUGO SPRITZ 16

# NO ALCOHOL COCKTAILS

CRANBERRY ZERO SOUR 14
0% Gin, Cranberry,
Lime, Egg White

BLACKBERRY BRAMBLE 14
0% Gin, Blackberry, Lemon

SPICED APPLE CIDER 14
Apple, Cinnamon,
Caramel, Lime, Soda

FIERY WINTER WARMER 14
Ginger, Honey, Lemon

# WINE

| SPARKLING | | BOTTLE | 125ML |
|---|---|---|---|
| Laurent-Perrier, Héritage, Brut Champagne | NV | 125 | 25 |
| Laurent-Perrier, Cuvée Rosé, Rosé Champagne | NV | 140 | 28 |
| Laurent-Perrier, Grand Siècle, Brut Champagne | NV | 300 | 60 |
| **WHITE** | | | |
| Domaine Passy le Clou Chablis | 2020 | 70 | 14 |
| **RED** | | | |
| Louis Latour Pinot Noir | 2021 | 78 | 15.50 |

# BEER

| | | | |
|---|---|---|---|
| NOAM LAGER, 5.2% (340ML) | 6 | SAN MIGUEL, 0% (330ML) | 5 |

# SOFT DRINKS

| | |
|---|---|
| HILDON STILL/SPARKLING (750ML) | 5 |
| COCA COLA/DIET COKE | 4 |
| FEVER-TREE LEMONADE | 4 |
| ORANGE/APPLE/CRANBERRY JUICE | 4 |