

DESIGN RESTAURANT

by SOCIAL PANTRY

FESTIVE SET MENU

2 COURSES FOR £35 | 3 COURSES FOR £42

FIZZ

Cava Brut, Papet del Mas Cataluña, Spain

STARTER

Beetroot Salmon, Preserved Lemon, Crème Fraîche, Fennel & Apple, Seeded Croutes,
Zero Waste Herb Oil (gf, n)

Celeriac & Apple Carpaccio, Walnut Ketchup, Winter Leaves, Caper Salsa Verde, Chervil (gf, vg)

MAIN COURSE

Artichoke & Potato Terrine, Tunworth, Wild Mushrooms, Caramelised Artichoke Purée, Kale (gf, v)

Cotswold Chicken, Truffle Mash, Pumpkin, Confit Leeks, Leek Top Crumb (gf)

DESSERT

Warm Panettone, Whipped Mascarpone, Mulled Blackcurrant Sundae (n, v)

Sweet Potato Pie, Poached Quince, Bourbon & Pecan Ice Cream (n, v)

MINCE PIE

VG - Vegan | V - Vegetarian | GF - Gluten Free | DF - Dairy Free | N - Contains Nuts

If you suffer from an allergy or special dietary requirement please inform a member of the team and they will endeavour to assist.

Bookings required for parties of six or more people.

