THE GREENHOUSE

× Gatherin

GATHERIN EXPERIENCE

£55 PER GUEST



Amuse-bouche, starter, main and dessert, festive palate cleanser and petit four.

STARTERS

WINTER GOLD
Squash velouté, sage, pumpkin seeds

CHRISTMAS CROQUETTE
Turkey & sage, cranberry, poultry jus

SALMON & SNOW
Cured salmon, dill cheese, cucumber

MAINS

THE CHRISTMAS BIRD
Turkey roulade, stuffing, trimmings

CHRISTMAS WELLINGTON +£5
Beef, mushroom duxelles, red wine jus

WINTER CELERIAC
Celeriac, mushroom & chestnut stuffing

WINTER SALMON
Roast salmon, lemon & dill cream

DESSERTS

CHRISTMAS STICKY TOFFEE
Date sponge, miso toffee, gingerbread

WINTER CHOCOLATE
Crémeux, brandy cherries, hazelnut

FESTIVE POACHED PEAR
Mulled pear, cranberry, oat crumble

Please tell us about dietary needs and allergies. Final allergens and plant-based suitability require kitchen confirmation. Drinks separate.
Food imagery from our Christmas brochure; illustrative of the style.