

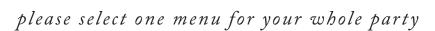
christmas at quo vadis 2017

















festive canapés







three for 9 four for 12



50 PP

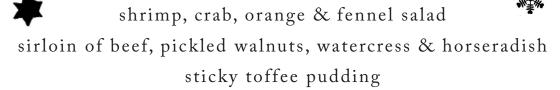
beetroot & soft boiled egg salad
a large game pie, mash & winter greens, shared at the table
buttermilk pudding & clementine curd

60 PP

cured salmon & beetroot salad roast venison, caramelised apples & damsons almond tart, caramelised apples & jersey cream



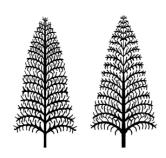
65 PP







all main courses are served with roast potatoes & seasonal vegetables





75 PP

gravlax, pickled cucumber, beetroot & horseradish relish

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roast leg & breast of marinated turkey
roast potatoes, chipolatas, sprouts, sprout tops & carrots,
cranberries, bread sauce & gravy

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figgy pudding, custard & cream

80 PP

cured trout, cucumber, dill & butter sauce, bitter leaves

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roast goose

roast potatoes, chipolatas, sprouts, sprout tops & carrots, cranberries, bread sauce & gravy onions, chipolatas & prunes



st emilion au chocolat

DIETARY REQUIREMENTS

FISH

please choose one of the following fish dishes for all of the pescatarian guests in your party

brill, olive oil mash & gremolada cured var salmon, herb sauce & pickled cucumber

VEGETARIAN & VEGAN DISHES

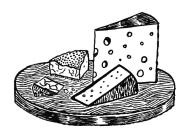
please choose one of the following options for all of the vegetarian or vegan guests in your party

STARTERS

beetroot & soft boiled egg salad celery, fennel, caper citrus & bitter leaf salad spiced cauliflower & almond soup

MAIN COURSES

cornbread, roasted pumpkin, onions, sage & crumbs
wigmore & herb tart with olive, caper & parsley salad
spiced chickpeas, spinach, leaves, herb chutney & yoghurt (vegan)



CHEESE

IIPP

neal's yard british cheese board with quince jelly & oat cakes



COFFEE

filter coffee & chocolate truffles
5PP

filter coffee & mince pies 5.5 PP

