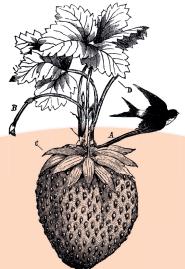
Festive Private Hire



Private hire set evening menu available during November, December & January

## TO START

A sharing platter of Wood-roast Cornish Rainbow Sea Trout with Butter, Whipped Cheese with Herbs and Winter Slaw

Salt Baked Beetroot, Pistachios, Wood-Roast Shallot, Orange Gremolata, Horseradish VE GF

## MAIN COURSE PLATTERS TO SHARE

Wood-roast Free-range Pork Loin, Giant Beans with Spice Roast Cabbage and Salsa Verde GF DF

#### **VEGETARIAN OPTION**

Roast Stuffed Pumpkin, Spelt, Herbs, Raisins, Cranberry and Cashew Feta $^{\rm VE}$ 

## All Served With

Celeriac Gratin GF & Lemon and Hazelnut Buttered Greens

# **PUDDING**

Georgie Porgie Christmas Pudding and Brandy Cream GF

Optional cheese course

White Lake Bruton Brie, Quince Jam with Flatbread Caraway Cracker \*£5 supplement

\*Please advise us of dietary requirements or if you need a vegan menu Evening private hire: Minimum 40 – maximum 60 people Event dining: A set sharing menu £35pp Email: events@lostkitchen.co.uk