

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 ^{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