

# Dry aged beef Christmas feasting menu

4 course sharing style menu

£55 per person

Our beef is dry aged in house in our specially designed meat aging fridges for a minimum of 45 days. Using Himalayan pink salt blocks, the flavour of the beef intensify over time to create a truly unique product.

We allow for 250-300g of beef per person (bone in)

*Larger cuts or whole joints available on request.*

*Minimum of 5 people*

## STARTERS

*Shared by the table*

**Cornish crab on toast**

**Smoked salmon, capers, lemon, horseradish cream**

**'Nduja croquettes, saffron aioli**

**Hummus, pickles, crisp breads**

## MAINS

*Served family style*

**45 day Dry aged rib of beef,**

beef dripping roast potatoes, roasted winter roots, winter greens, bone marrow & red wine gravy

## PUDDINGS

*Shared by the table*

**Steamed Christmas pudding,  
vanilla custard, brandy butter**

**Chocolate nemesis,  
crème fraîche, lime**

## AFTERS

**Coffees & Teas**

**Mince pies & clotted cream**

**Stilton, crackers & chutney**