

COPPA

C L U B

Celebration Set Menu

3 Courses 60

Starters

- Spiced Pumpkin Soup sage, chestnuts, sourdough | PB
Dressed Devon Crab celeriac remoulade, brown crab mayo, sourdough
Smoked Duck Breast pear, watercress & radish salad, sourdough
Twice-Baked Pitchfork Cheddar & Red Leicester Soufflé truffle & sage | V
Roasted Crown Prince Squash, Pomegranate, Lentil & Winter Leaf Salad yogurt & tahini dressing | PB

Mains

- Roast Turkey Crown honey roasted gammon, beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, cranberry sauce, gravy
Roast Sirloin of Beef beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, horseradish cream gravy
Roasted Hake bisque sauce, fennel, samphire, mussels
Wild Mushroom Wellington roast potatoes, crushed winter roots, Brussel sprouts, roast parsnips, gravy | PB NG
Pan-Roasted Duck Breast crushed winter roots, red chicory, cherries in kirsch

Puddings

- Christmas Pudding brandy butter ice-cream
Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N
Bramley Apple & Fig Crumble bay-leaf custard | V
Pitchfork Cheddar, Baron Bigod, Cornish Blue quince, celery, seeded crispbreads | V

Champagne & Fizz

Full drinks list
available

	125ml	Bottle	Mag
Prosecco Extra Dry Veneto, Italy, 11%	8.4	37	
Nyetimber Rosé West Sussex, England, 12%		70	
Veuve Clicquot Brut Champagne, France, 12%	20.3	90	170

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
If you suffer from any allergies, please ask a waiter for more information.