

ANGLER



FESTIVE EXCLUSIVE HIRE MENU

£125 PER PERSON FOR 6 COURSES

Please choose the same one starter, main and dessert for your whole party to dine from - Dietary requirements will be catered for separately by amending the chosen dish where possible, or by offering a different dish. All seasonal flavours to be confirmed by our kitchen team. Please book via our events team. A pre-order may be required.

CHRISTMAS CRACKERS INCLUDED

CANAPES ALL CANAPES LISTED WILL BE SERVED TO YOUR GUESTS

Tunworth cheese cornetto, candied walnuts
Cornbread, duck liver mousse, port reduction
Homemade ricotta, raisin, caper, smoked almond
Potato & polenta sourdough, whipped brown butter

STARTERS PLEASE CHOOSE ONE STARTER FROM THE SELECTION

Cured Loch Duart Salmon, Green apple, shiso, pickled green chilli
Smoked Chicken Raviolo, Buttered sprouts, bread sauce, pancetta

MAINS PLEASE CHOOSE ONE MAIN DISH FROM THE SELECTION

Beef Short Rib, Pomme puree, bresaola, confit swede
Steamed Halibut, Jerusalem artichoke, hazelnut and winter truffle dressing

PRE-DESSERT - KIR ROYALE

DESSERTS PLEASE CHOOSE ONE DESSERT FROM THE SELECTION

Caramelised Pear Pavlova, Brillat savarin, candied pecan dulcify cream
Truffled Baron Bigod, Warm malt loaf, plum compote

PETIT FOURS ALL PETIT FOURS LISTED WILL BE SERVED TO YOUR GUESTS

Rum and raisin Bon Bon
Spiced Financier, chocolate ganache
Served with tea or coffee & clotted cream fudge

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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 15% service charge will be added to your final bill.