
BENEDICTS

Sample 8 Course Vegetarian Menu £68

Wine Pairing (6 Glasses) £45

Served Lunch & Dinner

‘The Tease’

Fried Butternut Squash · Mushroom Twizzler · Pumpkin Pie

‘Aperitif’

Rice Cracker, Sherry Mousse

2021 Release Tio Pepe, En Rama, Gonzales Byass, Jerez, Spain

Benedicts Glazed Parker House Bread

Maple Glazed, Caramelised Brown Butter

Norfolk Broth

Organic Rye Grain, Red Currants, Vegetable Broth

2019 Calicantus Soracuna, Corvina, Veneto, Italy

Jerusalem Artichoke

Winter Truffle, Confit Egg Yolk

2017 Panarámico, Grenache, Tempronillo, Rioja, Spain

Caramelised Roscoff Onion

Red Lentil Dahl, Orange Purée

2019 Mister Helios, Kalogris, Peloponnes, Greece

Vegetable Tart

Celeriac, Chestnut Purée, Watercress Sauce

2019 4 Haz Dry, Furnmint, Muscat, Tokaji, Hungary

Christmas Pudding Mousse

Quince Sorbet

5 British Cheeses, Homemade Crackers & Chutney £10.50

Chocolate & Praline Tart

Hazelnut Ice Cream

2019 Mas Amiel, Vintage Maury, Grenache, France

Espresso/Cafetière/Benedicts Blend Tea & Petit Fours £5.50



Please inform us of any allergies/dietary requirements