

PRIVATE DINING

Available 20th November - 22nd December

PRICING STRUCTURE

2 Course Option 47 Per Person

3 Course Option 57 Per Person

If you would like to offer guests a choice on the day of 2 starters,
2 mains and 2 desserts, there is a surcharge of **10** per head.

Vegetarian guests will be offered a suitable option on the night
at no extra charge (please confirm numbers in advance).

M E N U

STARTERS

Duck Liver Parfait, Redcurrant, Ginger Toast
Jerusalem Artichoke Soup, Truffle Pickled Mushroom, Tapioca
Winter Vegetable Medley, Lemon Puree
Venison Carpaccio, Celeriac and Kohlrabi *
Beetroot Confit Salmon, Pickled Beets, Apple, Horseradish Cream

MAINS

Roast Turkey Breast, Cranberry Stuffing, Sprouts and Parsnips *
Braised Beef, Roast Onion Puree, Confit Carrot, Glazed Shallot
Pan Seared Pollock, Creamed Cabbage, Root Vegetables, Red Wine Jus
Celeriac Cannelloni, Pearl Barley, Spinach, Chestnut Sauce
Creedy Carver Duck Breast, Port Poached Pear, Swiss Chard,
Blackcurrant Jus

DESSERTS

Christmas Pudding, Brandy Cream *
Milk Chocolate Tart, Chestnut Chantilly
Clementine Parfait, Cranberry and Passion Fruit
Sticky Spiced Pear Pudding, Stem Ginger Ice Cream
Selection of British Cheese (£5 supplement)

* Dishes available from 20th November onwards

EXTRAS

Selection of 5 Canapés 20
Coffee and Petits Fours 6.5