



Festive Private Dining Menu

For tables of 12 – 35 people in the Private Dining Room

On Arrival

Welcome glass of Prosecco

Wine

Half a bottle of house white or red wine (*per person*)

Starter

Truffled Wild Mushroom Soup, Pickled Shimeji (v)
Confit Chicken Thigh, Tarragon & Garlic Stuffing, Apricot Ketchup
Heritage Beets, Sage & Onion Hummus, Sourdough Cracker (ve)
Yuzu Cured Salmon, Wasabi Avocado, Puffed Rice, Crispy Shallots

Main Course

Roasted Turkey, Pigs in Blankets, Fondant Potato, Marmalade Stuffing, Seasonal Vegetables
Beef Blade, Plain Mash Potato, Lorey Roasted Carrot, Crispy Shallots
Maple Glazed Salmon, Chana Masala, Spiced Butternut Purée, Pomegranate, Curry Granola
Jerusalem Artichoke & Chestnut Risotto, Black Garlic Ketchup, Parmesan (v)

Dessert

Traditional Christmas Pudding Brandy Anglaise Sauce
Poached Plums, Mulled Wine Syrup, Granola, Vegan Vanilla Ice Cream (ve)
Egg Nog Crème Brûlée, Gingerbread
Toffee & Pear Cheesecake, Poire William sorbet



Available throughout December Excluding Christmas Day, Boxing Day & New Year's Eve

VAT is included at the current rate • 12.5% discretionary service will be added to your bill. Allergens: If you have a food or drink allergy or intolerance please advise our staff before ordering food. We take as much care as possible to avoid contamination, however all food is prepared in our kitchen where nuts, gluten and other allergens are present, therefore some dishes may not be suitable for those with severe allergies.