

Christmas Private Dining Menus

MENU 1

Home Cured Gravadlax of Salmon,
New Potatoes and Mustard Salad

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Roast Norfolk Turkey, Fondant Potato,
Roasted Chestnuts, Cranberry Sauce

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Christmas Pudding, Brandy Butter

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Coffee with Mince Pies

£45.50

ADDITIONAL COURSES

Cheese £8.50 | Chocolate £3.50 | Cheese and Port £13.50

MENU 2

Chicken Consommé, Chicken Tortellinis,
Root Vegetables

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Pan-Fried Fillet of Halibut, Creamed Cabbage,
Braised Onions, Salsify

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Steamed Sponge Pudding, Vanilla Anglaise

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Coffee with Mince Pies

£49.50

ADDITIONAL COURSES

Cheese £8.50 | Chocolate £3.50 | Cheese and Port £13.50

MENU 3

Risotto of Autumn Truffle

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Roasted Ballotine of Pheasant, Pomme Purée,
Black Pudding, Savoy Cabbage

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Treacle Tart, Vanilla Ice cream

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Coffee with Mince Pies

£52.50

ADDITIONAL COURSES

Cheese £8.50 | Chocolate £3.50 | Cheese and Port £13.50

MENU 4

Carrot Soup, Poached Quails Egg

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Salmon Ravioli, Sautéed Langoustine, Pea Purée

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Roasted Breast of Duck, Confit Potato,
Savoy Cabbage, Parsnip Purée

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Watermelon and Yogurt Sorbet

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Mille-Feuille of Milk Chocolate, Hazelnut Ice cream

Coffee with Mince Pies

£65.50

ADDITIONAL COURSES

Cheese £8.50 | Chocolate £3.50 | Cheese and Port £13.50

MENU 5

Confit Foie Gras, Pear Compote, Hazelnut Purée

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Roasted Scottish Scallop, Celeriac Truffle Purée,
Granny Smith Apple

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Pan-Fried Loin of Venison, Salsify, Onions, Crouses, Red Wine

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Selection of British and Continental Farmhouse Cheeses

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Pineapple Soup, Pineapple Sorbet

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Bitter Chocolate Mousse, Vanilla Ice cream, Pistachio Biscuit

Coffee with Mince Pies

£75.50

ADDITIONAL COURSES

Cheese £8.50 | Chocolate £3.50 | Cheese and Port £13.50

Prices include Private Dining Room Hire and Festive Novelties

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*For parties of 50 guests or more, a £5.00 reduction per person will
apply to the menu prices*

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All prices subject to discretionary 12.5% Service Charge