

Private Dining Festive Feasting

To Begin...

MAPLE CURED SALMON GRAVLAX

Dill Crème Fraîche, Crispy Capers, Sourdough Cracker

HARISSA ROASTED BUTTERNUT SQUASH SOUP

Goats Cheese, Sage, Cranberry & Sunflower Seed Bonbon, Herb Oil

SERRANO HAM

Compressed Charentais Melon, Lime

Main Course

NORFOLK BRONZE TURKEY

Woodland Mushroom & Sage Stuffing, Roast Potatoes,
Spiced Carrot Purée, Pigs in Blankets, Pan Roast Gravy

ROAST SEA BREAM

Bubble & Squeak Pearl Barley Risotto, Bechamel, Gremolata, Soft Herb Salad

WINTER SPICED CAULIFLOWER,

Wilted Kale, Chantenay Carrots,
Sultana & Pomegranate Dressing, Pistachio Dukkha

Pudding

CHRISTMAS PUDDING ETON MESS

CHOCOLATE & GINGER PUDDING

Stem Ginger, Chocolate Sauce, Vanilla Ice Cream (V)

ARTISAN BRITISH CHEESES

Shropshire Blue, Driftwood Goats, Lord London, Fruit Chutney, Crackers

Coffee & Warm Mince Pies

Lunch £35

Dinner £45

Some of our drinks and food may contain allergens.
Please ask a member of staff if you require further information.