



Private Dining Menu From £95.00 per person

Bespoke package available

STARTERS

Roasted Butternut Squash Soup (V, GF) Toasted Pumpkin Seeds, Chilli Crème Fraiche, Sage Crisps

or

Confit of 'Gressingham' Duck Leg Terrine Orange Poached Figs, Pistachio Crumb, Toasted Brioche

or

'Chapel and Swan' Hot Smoked Salmon Salad Beetroot Carpaccio, Shaved Fennel, Sour Cream, Lemon, Dill, Dark Rye Toasts

or

Mulled Wine Poached Pears (V, GF) Whipped 'Oxford' Blue Cheese, Peppery Leaves, Caramelised Pecans

MAINS

Roasted Norfolk Turkey Breast Leg, Cranberry and Pecan Nut Pie, Dripping Roasted Maris Pipers, Glazed Seasonal Vegetables, Pancetta Wrapped Chipolata's, Natural Pan Gravy

or

Slow-Braised Beef Goose Skirt Steak Garlic and Thyme Fondant Potato, Celeriac Puree, Glazed Seasonal Vegetables, Forest Mushroom Stew, Yorkshire Pudding

or







Billingsgate Market Fish of the Day (GF) Crushed Baby Potatoes, Chives, Citrus Roasted Baby Fennel, Lilliput Caper and Green Salsa

or

Roasted Chestnut, Baby Leaf Spinach and 'Oxford' Blue Cheese Parcel (V) Creamed Leeks, Glazed Seasonal Vegetables

DESSERTS

County Hall Christmas Pudding Brandy Butter Ice Cream

or

Tiptree Christmas Pudding Cheesecake Mulled Wine Spiced Berry Compote

or

Mandarin and Eggnog Tart Rum Poached Pear

or

South of England Award Winning Cheese (Supplement £7 per person)
Artisan Crackers, Muscat Grapes, Tiptree Chutney

COFFEE AND TIPTREE MINI MINCE PIES TO FINISH

