



Christmas Private Dining Menu - £45.00 per person

Available from 12th December onwards as an à la carte lunch for up to 6 guests or private dining by prior arrangement

Canapes

Prawn and Avocado Bellini

Cheese Gougère and Pickled Beetroot (v)

*Add a glass of mulled wine, hot toddy or prosecco for £5.00 per person*

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Starter

Oak Smoked Salmon, Watercress and Horseradish Snow

Guinea Fowl and Pancetta Terrine with Spiced Raisin Puree

Butternut Squash Velouté, Harissa and Pomegranate (v)

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Main Course

Slow Cooked Beef Tenderloin (pink), Shallot Puree and Chantenay Carrots

Lemon Sole, Capers, Smoked Eel and Parsnip

Cranberry and Chestnut Roast with Seasonal Vegetables (v)

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Dessert

Granny's Christmas Pudding and Whisky Ice Cream

Vanilla Panna Cotta and Mulled Berries

Warm Rice Pudding, Bitter Chocolate and Orange and Thyme Jam

Cheese Board (£5.00 supplement or £10.00 as an extra course)

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Tea or Coffee with Homemade Chocolates

Please note that we require pre-orders for parties of 7 or over one week in advance to allow for sufficient ordering and preparation.