

Festive deluxe private dining menu

Please choose one dish for each course, for all guests

Amuse

- Watercress & crème fraîche soup
- Roasted cauliflower & vanilla veloute (v)

Starter

- Celeriac & walnut risotto with apple glaze (v)
- Warm caramelized onion & potato terrine with hazelnut & chive vinaigrette (v)

Fish

- Grilled gilt head bream, artichokes, baby leek & crushed new potatoes with a fresh herb dressing
- Miso cod, sweet potato, shallot, lemon & sunflower seed confit with spinach

Meat

- Lamb rumple, herb quinoa, caramelised turnip purée, puffed rice & lamb jus
- Grilled sirloin streak, braised red cabbage, orange scented potato fondat, spinach & beef gravy

Pre Dessert

- Chocolate & star anise shot glass
- Eggnog & spice mini apple crumble

Dessert

- Black forest assiett with sour cherry sorbet
- Christmas pudding entremets with rum raisin & pannetone ice cream
- Selection of British and French cheeses, biscuits, chutney
- Coffee & petit fours

(v) denotes vegetarian dishes. If you or your guests have any allergens or special dietary requirements, please let your Event Manager know and on the day of your event speak to a manager

All prices are exclusive of VAT at prevailing rate. All menus are subject to seasonal changes

Prices are valid from 1st April 2016 - 31st March 2017



Festive 3 course menu

Please choose one starter, main & dessert for all guests

Starters

- Celeriac & apple soup with toasted walnut bread (v)
- Glazed gammon arancini, shallot marmalade with a brussel sprout salad
- Confit chicken leg terrine with African spiced chutney & brioche
- Poached salmon, gooseberry tapioca with fennel & herb dressing

Mains

- Baked butternut, apple & red onion galette with stilton cream & rocket oil (v)
- Roast turkey, potato fondant, glazed parsnip & carrots with sprouts, pigs in blanket & chestnut purée
- Pan fried lamb rump, bubble & squeak with red cabbage & spinach
- Grilled gilt head bream, potato & mussel chowder with spicy Cajun infused oil & celery

Desserts

- Traditional Christmas pudding, brandy sauce & forest berry compote
- Chocolate & orange delice with Cointreau ice cream
- Lemon & ginger sponge with eggnog sauce & stewed redcurrants
- Coffee and petit fours

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Festive
private dining
packages from
only £99.00
per person + VAT

