

PRIVATE DINING CHRISTMAS MENU 2021

THREE COURSES, COFFEE, MINI MINCE PIES
AND CHRISTMAS CRACKERS

£50

STARTERS

*Tartare of Loch Duart Salmon with black sesame , avocado, and potato blinis and
a sweet citrus sauce*

or

Carpaccio of Smoked Duck with honey-roasted figs, aged sherry vinaigrette

or

*Roasted Pumpkin Soup with Toasted Pumpkin Seeds
and sourdough Croutons (V)*

MAIN COURSES

*Crisp-skinned sea bass, on ratatouille provencale, with sautéed
spinach and saffron beurre blanc*

or

*Tournedo of Bronze Norfolk Turkey, braised red cabbage, parsnip puree, rosemary
roasted potatoes, maple-glazed Brussels sprouts
Cranberry sauce*

or

*Roast rump of Swaledale Lamb, roasted root
vegetables, fondant potato, Bleeding Heart rooftop rosemary jus*

or

*Wild mushroom tortellini en stroganoff
with shaved Parmesan (V)*

DESSERTS

Chocolate mousse with hazelnut praline

or

Apple Tart with a spiced crumble and cinnamon ice-cream

or

Christmas pudding with crème anglaise

or

Selection of farmhouse cheeses, grapes and crackers

Coffee, mini mince pies

Food and allergies intolerance - before ordering please speak to our staff about your requirements.

PRIVATE DINING CHRISTMAS MENU 2021

FIVE COURSES, COFFEE, MINI MINCE PIES, CHOCOLATES AND
CHRISTMAS CRACKERS

£65

*Veloute of Wild Mushrooms and Roasted Chestnuts
with a Parmesan Tuile (V)*

STARTERS

*Dorset Crab and Smoked Salmon Paupiette with a seaweed emulsion
or*

*Parfait of Foie Gras and Chicken Livers with a Red Onion Marmalade and
Toasted Brioche*

or

Grilled goat`s cheese Crottin on roasted rainbow beetroots (V)

MAIN COURSES

*Roasted Tranche of Atlantic Halibut on a Lobster and crayfish Risotto
or*

*Truffled Bronze Norfolk Turkey l'Escoffier, braised red cabbage,
Roasted parsnips, maple-glazed Brussels sprouts, rosemary roasted potatoes
Cranberry sauce*

or

*Dry-aged Fillet of Hereford Beef , with a boeuf bourguignon ragout
and Champ Potatoes*

or

*Spinach and Ricotta Ravioli with a Herb Beurre Vert and
Crushed Pistachios (V)*

CHEESE

Colston Bassett Stilton cheese with fruit & nut Rye bread

DESSERTS

*Delice of Dark Chocolate and blackberries, grilled marshmallows
or*

*Winter Pears in Red Wine with a cinnamon ice-cream
or*

Christmas pudding with crème anglaise

Coffee, mince pies and chocolates