



Private Dining Menu

3 COURSES £39.50

Fizz on arrival

STARTERS

CREAMED CELERIAC & WHITE TRUFFLE SOUP (v)(veo)
warm potato bread

SMOKED TROUT & HORSERADISH
lemon & dill | soused cucumber & gem lettuce | rye bread

WHIPPED GOATS CHEESE MOUSSE (v)
fennel granola | salt baked beetroot | pickled pink peppercorn

SMOKED HAM & MUSTARD TERRINE
bramley apple and cranberry relish | baked bread

MAINS

ROAST BREAST OF TURKEY
fondant potato | chantenay parsnips | stuffing | pigs in blankets | thyme jus

SLOW BRAISED BRISKET OF ENGLISH BEEF
pomme puree | buttered chestnut & sage kalettes | brandy and dijon sauce

SCORCHED SALMON
smoked haddock and potato hash | charred hispi cabbage | dill & caper butter sauce

ROAST BUTTERNUT SQUASH, CHESTNUT
& SAGE PAPPARDELLE (v)(veo)
crispy garlic | crumbled feta

DESSERTS

CHRISTMAS PUDDING (v)(veo)
brandy sauce | redcurrant cream

SELECTION OF 3 BRITISH & CONTINENTAL CHEESES
quince | chutney | crackers | Christmas cake

DARK CHOCOLATE & AMARETTO TART
amaretto crumb | mandarin sorbet

LEMON POSSET
blackberry poached rhubarb | poppy seeds | honey & oat cake

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering.
We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

(v) Vegetarian (veo) Vegan option available

All dietary requirements must be communicated upon booking.