

THE
DINING ROOM

FESTIVE MENU

Assorted Bread Rolls and Homemade Focaccia

STARTERS

(choose two)

Smoked and Cured Scottish Salmon, Pink Grapefruit
Horseradish, Pumpernickel, Pickled Vegetables

Roasted Butternut Squash and Brie Beignet **(V) (VEA)**
Truffle, Wild Mushrooms, Beurre Blanc

Roast Veal Carpaccio
Tonnato Dressing, Capers, Crispy Shallots

MAINS

(choose two)

Roast Free-Range Norfolk Bronze Turkey with Sage, Leek, and Pancetta Stuffing
Chipolatas Wrapped in Bacon, Parsnip Purée, Cranberry Sauce

Hereford Beef Fillet with Bone Marrow Sauce
Swede Purée, Glazed Maitake Mushroom (Supplement £10)

Grilled Seabass Fillet with Wild Mushroom Jus
Truffle Jerusalem Artichokes, King Oyster Mushroom

Roast Cauliflower and Quinoa **(V) (VEA)**
Chickpeas, Radish, Spiced Lemon Oil

SIDES TO SHARE

Roasted Sage Potatoes
Lyonnais Brussels Sprouts
Honey Roasted Carrots and Chestnuts

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DESSERTS

(choose two)

Gingerbread Cheesecake
Cinnamon Ice Cream

Panettone and Sherry Trifle

Dark Chocolate and Caramel Tart **(VEA)**
Coffee Ice Cream

CHEESE SELECTION

Supplement £20 per person

Selection of Three Artisanal Cheeses from Neal's Yard Dairy
Crackers and Seasonal Fruit Chutney

We kindly request that the lead booker select a universal menu of two starters, two mains, and two desserts before sending it to your guests. All sides are included. Any dietary requirements will be accommodated.

(V) Suitable for Vegetarians **(VE)** Suitable for Vegans **(VEA)** Vegan Option Available
(GF) Gluten-Free **(GFA)** Gluten-Free Option Available

Please inform us of any allergies or intolerances before placing your order.
Not all ingredients are listed on our menu and we cannot guarantee the total absence of allergens.
Prices are per person. A discretionary optional service charge of 15% will be applied to your bill.