



Bleeding Heart
RESTAURANTS

Festive Private Dining Menu £69.50

TO START

Roasted pumpkin & butternut squash soup
crumbled chestnuts, pine nuts & sage (VG)

Mulled spiced salmon gravadlax
toasted rye melba toasts & peppered crème fraîche

Crispy duck & orange salad
toasted sesame seeds & honey dressing

Suffolk ham hock & shallot pressé
watercress & apple salad

TO FOLLOW

Dodine of Norfolk Turkey
sage stuffing, spiced red cabbage, celeriac mash, truffle sauce

Pan-fried Cornish seabass filet
saffron mash, lobster velouté

Kent ox cheek a la Bourguignon
Pomme mousseline & Chantenay carrots

Wild Mushroom Delice
braised red cabbage, zested sprouts & butterbean ragout (VG)

TO FINISH

Roasted ginger & almond nougat glace
raspberry coulis

Rich white & dark chocolate mousse
Seville orange madeleine

Christmas brandy pudding
with custard (V)

Classic crème brulee
Stem ginger shortbread heart

CHRISTMAS TREATS

Coffee and Mince Pie £6.50

Stilton Colston Basset Cheese £8.50

Chocolate Truffles £4

All prices include VAT. Complimentary crackers and place cards



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RESTAURANTS

Festive Private Dining Menu £82.50

TO START

Baked celeriac & trumpet mushroom velouté
toasted brioche (VG)

Ham & cippolini onion pressé
sourdough rarebit

Smoked salmon flaked with confit egg
crushed potato & watercress

Roasted William pear & Roquefort cheese salad
orange & fennel dressing (V)

TO FOLLOW

Escalope of Scottish halibut
Jerusalem artichoke & hazelnut risotto

Medallions of royal park venison fillet
Koffman cabbage, potato fondant & juniper, chocolate jus

Dodine and Breast of Norfolk Turkey
sage & onion stuffing, celeriac mash, truffle sauce

Portobello mushroom, pumpkin & spinach wellington
walnut & red pepper hummus, smoked tomato jus (VG)

TO FINISH

Xmas spiced apple tart tatin
brandy ice cream

Chocolate & pistachio marquise
orange & cardamon anglaise

Classic crème brûlée
Armagnac prunes & almond tuile

‘Baba au Rhum’
spiced banana caramel

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Coffee and Mince Pie £6.50

Stilton Colston Basset Cheese £8.50

Chocolate Truffles £4

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RESTAURANTS

Festive Private Dining Menu £89.50

AMUSE

Pheasant & wild mushroom consommé

TO START

Mulled spiced Heritage beetroot pressé
avocado, whipped feta & Surrey honeycomb crumb

Trio of Scottish smoked, cured & tartar of salmon
warm potato pancake, coddled quail's egg & horseradish cream

Honey roasted quail & apple boudin
crispy Ventreche bacon & Madeira dressing

Atlantic prawn & Cornish crab cocktail
spiced tomato jelly & melba toast

TO FOLLOW

Truffled breast of Norfolk Kelly bronze capon
sauteed sprouts, spiced red cabbage & pommes cocotte

Tournedos Rossini of Black Angus, grain-fed beef fillet
seared foie gras, buttered spinach, mushroom duxelles & rosti potato

Loch Duart salmon & Lobster raviolis
buttered spinach, baby fennel & orange beurre blanc

Roasted Roscoff onion, wild mushroom & truffle 'pot au feu'
braised barley & salsify etuvee (VG)

PRE DESSERT

Seville orange sorbet

TO FINISH

Christmas spiced chocolate soufflé
brandy ice cream & salted caramel sauce

Cranberry, orange & roasted fig pavlova
kumquat syrup

Confit pineapple with Tahitian vanilla
macadamia nut brittle, coconut ice cream

'Baba au Rhum'
spiced banana caramel

CHRISTMAS TREATS

Coffee and Mince Pie £6.50

Stilton Colston Basset Cheese £8.50

Chocolate Truffles £4

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