

# 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*

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*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*

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*Coffee, mince pies and chocolates*