



## **Festive Private Party Menu**

*75 -150 people in the Pavilion*

### **Starter**

Truffled Wild Mushroom Soup, Pickled Shimeji (v)  
Heritage Beets, Sage & Onion Hummus, Sourdough Cracker (ve)  
Confit Chicken Thigh, Tarragon & Garlic Stuffing, Apricot Ketchup

### **Main Course**

Roasted Turkey, Pigs in Blankets, Fondant Potato, Marmalade Stuffing, Seasonal Vegetables  
Maple Glazed Salmon, Chana Masala, Spiced Butternut Purée, Pomegranate, Curry Granola  
Jerusalem Artichoke & Chestnut Risotto, Black Garlic Ketchup, Parmesan (v)

### **Dessert**

Traditional Christmas Pudding Brandy Anglaise Sauce  
Poached Plums, Mulled Wine Syrup, Granola, Vegan Vanilla Ice Cream (ve)  
Toffee and pear cheesecake

*Available for Private Parties in the Pavilion – pre-orders required 14 days in advance.*

*VAT is included at the current rate • 12.5% discretionary service will be added to your bill. Allergens: If you have a food or drink allergy or intolerance please advise our staff before ordering food. We take as much care as possible to avoid contamination, however all food is prepared in our kitchen where nuts, gluten and other allergens are present, therefore some dishes may not be suitable for those with severe allergies.*