



THE ATHENAEUM
HOTEL & RESIDENCES

PRIVATE DINING



Cream of parsnip soup, curried arancini



**Norfolk Turkey paupiette, sage apricot stuffing, cocotte potatoes, Brussel sprouts
pancetta, Turkey jus**



Classic Christmas Pudding, armagnac sauce, winterberry compote



Coffee, Tea & Infusions, mini mince pies

£75 per person

All prices include VAT.

Please inform us of any allergies or dietary requirements so that we may assist you.

A discretionary service charge of 13.5% will be added.

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Appetizers

Sharing loaf/ Croxton manor butter/ Cold pressed British rapeseed oil
Suffolk pork scrumpet, apple, pickled radish, English mustard
Chicken liver parfait, cranberry & chocolate, brioche.

Allotment vegetable Sashimi' Hot Garlic, Truffle Yuzu Oil, green daikon, Furikake

Main course

Braised earl of Stonham Ox cheek, pomme puree, winter crops.

Cornish stone bass, brown crab risotto, Penang curry, native shellfish bisque, kaffir lime
Hibachi Roasted Squash, charred Quinoa Salsa, Sage Salsa Verde, allotment Salad

Desserts

Caramel mousse, apple cinnamon centre, chocolate soil, honeycomb

Festive mini selection, white chocolate and orange yule log, mince pie parfait, chocolate and
hazelnut mousse

Pain perdu, nougat parfait, redro ximenez steeped prunes

(Minimum For 5 guest table Sharing)

Croxton Manor Stilton, cranberry Port, overnight sour dough, cultured butter .
Baked tunworth cheese, truffle honey, roasted heirloom garlic, flat breads

Additional course upgrade £20 per person – Please select one course

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