



FESTIVE PRIVATE DINING MENU



STARTERS

Salt-Baked Celeriac Velouté (v) (g)
Vintage Cheddar, burnt pear, walnut

Hand-Dived King Scallop (g)
Glazed pork belly, parsnip, Granny Smith apple, sea purslane

H Foreman Scottish Smoked Salmon (g)
Traditional accompaniments

Native Lobster and Crayfish Cocktail (g)
Marie Rose sauce, brown bread, lemon

Chicken Liver and Foie Gras Parfait (g)
Madeira jelly, cherries, blackcurrant, brioche
(Minimum five guests)

Mosaic of Game en Croûte
Pear chutney, black mooli, pickled walnuts

Port Poached Pear (vg) (g)
Heritage beetroot, candied walnuts, endive, honey mustard and thyme

Double-Baked Stichelton and Leek Soufflé (v)
Granny Smith apple and walnut salad

Heritage Cauliflower (v) (g)
Toasted almond, chicory, tahini, brown butter vinaigrette

(v) vegetarian | (vg) vegan | (g) can be made gluten-free





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MAINS

Free-Range Kelly's Bronze Leg Turkey (g)

Apricot and chestnut stuffing, pigs in blanket, roast potatoes, honey mustard glazed carrots and parsnips, Brussels sprouts, braised red cabbage, cranberry sauce, bread sauce, turkey gravy

Peppered Venison Rack (g)

Braised red cabbage, sprout tops, parsnips, blackberry jus

Hereford Aged Beef Wellington

*Boulangère potatoes, Brussels sprouts, port and bone marrow jus
(Minimum five guests)*

Creedy Carver Duck Breast (g)

Carrot, vanilla mashed potato, Cointreau jus

Roasted Fillet of Line-Caught Sea Bass (g)

Leek fondue, sea purslane, Swiss chard, orange and grapefruit beurre blanc

Pan-Fried Halibut (g)

Clams, sprout tops, cannellini bean fricassée

Wild Mushroom and Beetroot Wellington (v)

Boulangère potatoes, Brussels sprouts, rosemary velouté

Spiced Roasted Cauliflower Heart (vg) (g)

Carrot purée, brown rice fricassée

Salt-Baked Celeriac (v)

Carrot, baby onion, Brussels sprouts, chestnuts, winter truffle

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DESSERTS

Homemade Chesterfield Christmas Pudding (g)
Frosted sugar redcurrants, brandy sauce

Bea Tollman's Baked Vanilla Cheesecake (v)
Mulled fruit compote

Dark Chocolate Delice (v)
Candied hazelnut, blood orange sorbet

Mulled Fruit and Vanilla Crème Brûlée (v) (g)
Lemon Madeleine

Raspberry Trifle (v)
Gingerbread cake, raspberry compote, vanilla custard

Sticky Toffee Pudding (v)
Sticky date, caramel sauce, vanilla ice cream

Coconut & Vanilla Panna Cotta (vg) (g)
Mulled fruit compote, coconut shavings

Steamed Maple and Pecan Pudding (v)
Vanilla ice cream

Selection of Four British Cheeses From Neal's Yard Dairy (v) (g)
Quince jelly, grapes, celery, crackers

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