

FESTIVE PRIVATE DINING MENU

3 COURSE MENU

Please select three options from each course

STARTERS

Chicken & Smoked Ham Hock Terrine

Pickled mushrooms, tarragon mayo, roquette & toasted sourdough croutons 502 kcal

Leek & Potato Soup (V, GFO)

Served with sourdough bread 519 kcal

King Prawn Cocktail (GFO)

Lettuce, cucumber, cherry tomato, avocado, Marie Rose sauce & toasted sourdough 446 kcal

Bang Bang Cauliflower (VE)

Sriracha, mayo, chilli, peppers & spring onion 331 kcal

Whipped Feta (V)

Balsamic roasted beetroot, artisan bread & mint 394 kcal



MAINS

Slow-Cooked Blade of Beef (GF)

Dauphinoise potatoes, maple roasted carrots & parsnips, braised red cabbage, wilted spinach & red wine sauce 925 kcal

Roast Turkey Breast (GF)

Pork, sage & onion stuffing & all the trimmings 1126 kcal

Spiced Sweet Potato & Apricot Roast (VE)

Chickpeas, quinoa & sweet red onion marmalade, topped with mixed seeds, served with festive vegetables, roast potatoes, gravy & cranberry sauce 1034 kcal

Mediterranean Seabass

Pan-fried seabass, roasted Mediterranean vegetables, patatas bravas, crispy chorizo & capers 778 kcal

Honey Glazed Pork Belly (GF)

Creamed cabbage & bacon, baked apple, hasselback potatoes, watercress & cider sauce 1411 kcal



DESSERTS

Spiced Rum Crème Brûlée (V, GF)

Fresh strawberries & shortbread biscuit 518 kcal

Chocolate Fondant (V, GF)

Caramelised hazelnuts, raspberry coulis & clotted cream vanilla ice cream 662 kcal

Sticky Toffee Pudding (VE, GF)

Salted caramel ice cream & walnuts 507 kcal

Dulce De Leche Cheesecake (V)

Caramel & cinnamon biscuit, toffee & Devon cream sauce 580 kcal

Christmas Pudding (V)

Served with brandy sauce 764 kcal

If your party would like to select a fourth option, from each course, we can accommodate this for a £3.50 supplement per guest.

We endeavour to keep all our dishes fresh and in keeping with the seasons.
Please note that all our dishes are subject to availability and seasonal changes.

Adults need around 2000 kcal a day

(VE) Vegan, (V) Vegetarian, (GF) Gluten Free, (GFO) Gluten Free Option available

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and so we are unable to guarantee that any product is completely free from any allergen due to the risk of cross-contamination in the production, supply and/or preparation of our dishes. If you have a food allergy or intolerance, please let a member of the team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All prices are in pounds sterling and inclusive of VAT at the prevailing rate. All gratuities go to the team that provided your meals and drinks.