



## Festive Private Dining

Available from 28<sup>th</sup> November 2022 – 8<sup>th</sup> January 2023

### Citrus Cured Salmon

Smoked buttermilk, pink grapefruit, cucumber, Exmoor caviar

### Salt Baked Celeriac 🍷

Chestnut, truffle, Parmesan, pickled mushrooms

### Braised Shoulder of Cornish Lamb

Smoked aubergine, goat's cheese, pickled cranberries

### Scallop & Tiger Prawn Ravioli

Cauliflower, coconut, coriander, lobster & lemongrass bisque



### Confit Duck Ravioli

Madeira, truffle, pickled carrot

### Parsnip Velouté 🍷

Curry oil, macerated raisins, parsnip crisps



### Roasted Crown of Norfolk Bronze Turkey

Cranberry & sage stuffing, traditional garnish

### Wild Mushroom & Truffle Wellington 🍷

Jerusalem artichoke, parmesan, tarragon

### Braised Feather Blade of Hereford Beef

Mashed potato, smoked onion jam, roasted carrot, red wine jus

### Pan Seared Halibut

Broccoli, wild rice, smoked almond, white wine sauce



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Traditional Christmas Pudding  
Brandy anglaise

Selection of British Cheese  
Quince, walnuts, crackers

Baked Alaska  
Pistachio ice cream, cherry compôte

Aquafaba Vacherin   
Exotic fruit, coconut sorbet



Selection of Fine Leaf Teas, Coffee & Petits Fours

Please ask for our Sommelier's festive wine selection to accompany your chosen menu.



2-COURSE £75 / 3-COURSE £90 / 4-COURSE £105

Price includes festive decoration and crackers.

**We are delighted to provide plant based alternatives for each course and can cater to any specific dietary requirements.**

*We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.*

*Prices are all inclusive of VAT and a discretionary 12.5% service charge is applicable.*

 Denotes vegetarian  Denotes vegan