



~Festive Private Dining Menu £39.95pp~

Chef's selection of Canapes

Spicy Parsnip Soup (V)

Baked Queenie Scallops!

Queen Scallops, Gruyère, Cheddar, Garlic Butter

Prawn & Crayfish Cocktail

Little Gem, Granny Smith Apple, Cucumber, Cherry Tomato Paprika Marie-Rose

Goats Cheese Fritters (V)

Chargrilled Vegetables, Basil Pesto

Crispy Fried Belly Pork

Sesame Dressing, Asian Salad

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Roast Turkey & All The Trimmings

Duck Fat Roast Potatoes & Lashings of Gravy

Shallot Tarte Tatin (V)

Roasted Root Vegetable Cassoulet

Seabass Fillet

Celeriac Purée, Spinach, Lemon & Chive Beurre Blanc

Duck à l'Orange,

Half a Duck, Red Cabbage, Dauphinoise Potatoes

Chargrilled Prime Yorkshire 10oz Ribeye "Steak Frites"

Skinny Fries, Grilled Mushroom, Rocket & Tomato Salad, Choice of Béarnaise, Diane or Peppercorn Sauce
(Supplement £7)

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Traditional Christmas Pudding

Brandy Sauce

Chocolate Mousse

Boozy Cherries, Vanilla Shortbread

Vanilla Crème Brûlée

Homemade Shortbread

Lemon Tart

Lemon Curd Ice Cream, Crushed Meringue

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

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Coffee & Petit Fours

Our Festive Private Dining menu will be available from 26th November 2018 to 22nd December 2018.

All party bookings are subject to the following terms and conditions:

Festive Private Dining bookings require a deposit of £200 to confirm the booking. 10% service charge will be added to all parties of 10 or more.
Cancellation policy: If a booking is cancelled within 3 weeks of the due date the deposit will be non-refundable. Any outstanding balance is to be settled before the day of the event.

All our food is prepared to order and we strive to satisfy all dietary requirements. If you require information about any ingredients or allergens in our dishes please ask a member of our team.