



## PRIVATE DINING CHRISTMAS MENU

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### Starters

SPICED CAULIFLOWER CIGAR  
Mint Yogurt, Coriander Salsa, Mustard Seeds

SEARED YELLOWFIN TUNA  
Fermented Mooli, Apple, Avocado, Ponzu Dressing

CRISPY LAMB SHOULDER  
Sticky Soy, Green Chilli, Apple, Coriander

GRILLED ARGENTINIAN PRAWNS  
Chilli, Garlic, Parsley

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### Mains

STUFFED RED KURI SQUASH  
Burrata, Walnut & Sage Pesto, Puy Lentils, Black Garlic

BLACK ANGUS SIRLOIN STEAK  
House Chips, Land Cress, Peppercorn Sauce (£3 supplement)

PAN ROASTED COD  
Lobster Dumpling, Baby Spinach, Ginger & Lobster Butter

NORFOLK BRONZE TURKEY  
Roast Potatoes, Seasonal Vegetables, Pigs in Blankets, Celeriac Puree

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### Desserts

DATE PUDDING  
Whiskey Caramel, Clotted Cream Ice Cream

EARL GREY CHOCOLATE MOUSSE  
Hazelnuts, Black Cherry Puree

MADAGASCAR VANILLA CREME BRULEE  
Macerated Blackberries, Madeleine

MONTGOMERY CHEDDAR  
Chutney, Quince Jelly & Crackers

£50 per person