



PRIVATE DINING CHRISTMAS MENU

Starters

SPICED CAULIFLOWER CIGAR
Tamarind Mayo, Coriander Salsa

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

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

GRILLED ARGENTINIAN PRAWNS
Chilli, Garlic, Parsley

Mains

DELICA PUMPKIN RISOTTO
Goats Curd, Toasted Walnuts, Sage

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

Desserts

STICKY TOFFEE PUDDING
Whiskey Caramel, Clotted Cream Ice Cream

EARL GREY CHOCOLATE MOUSSE
Hazelnuts, Black Cherry Puree

MADAGASCAR VANILLA CREME BRULEE

MONTGOMERY CHEDDAR
Chutney, Quince Jelly & Crackers

£50 per person