



PRIVATE DINING CHRISTMAS MENU

Starters

BURRATA DE CHEVRE
Roasted Beetroot, Walnut & Sage Pesto, Raspberry Vinaigrette

SEARED YELLOWFIN TUNA
Orange, Avocado, Citrus Dressing, Crispy Seaweed

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

GRILLED ARGENTINIAN PRAWNS
Chilli & Garlic Butter

Mains

DELICA PUMPKIN TORTELLINI
Chestnuts, Tenderstem Broccoli, Porcini Cream, Parmesan Crisps

BLACK ANGUS FILLET STEAK
House Chips, Land Cress, Peppercorn Sauce (£7 supplement)

PAN-ROASTED COD
Pommes Anna, Lobster Dumpling, Baby Spinach, Ginger & Lobster Butter

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

Desserts

STICKY TOFFEE PUDDING
Whisky Caramel, Clotted Cream Ice Cream

DARK CHOCOLATE MOUSSE
Hazelnuts, Black Cherry Purée

MADAGASCAN VANILLA PANNACOTTA
Spiced Winter Berries, Gingerbread Crumble

MONTGOMERY CHEDDAR
Chutney, Quince Jelly & Crackers

£50 per person