



PRIVATE DINING CHRISTMAS MENU £52 pp

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

OPTIONAL DRINKS PACKAGES

CLASSIC PACKAGE £25pp

Arrival glass of Prosecco

1/2 bottle of wine per person with the meal

PREMIUM PACKAGE £33pp

Arrival glass of Chapel Down Brut

1/2 bottle of premium wine with the meal: (NZ Sauvignon Blanc, Rioja Reserva, Côtes de Provence Rosé)

PRESTIGE PACKAGE £50pp

Arrival glass of Chapel Down Brut

Premium wines: (NZ Sauvignon Blanc, Rioja Reserva, Côtes de Provence Rosé)

Spirits & mixers | Draught or bottled beers | Unlimited for a period of 4 hours

BOTANICAL PACKAGE (non-alcoholic) £20pp

Arrival cocktail

Gin & tonic | Refreshing cocktails | Bottled beers | Soft drinks & juices

Unlimited for a period of 4 hours

Teas & coffees included with all drinks packages

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you.

A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.