

## **PRIVATE DINING CHRISTMAS MENU 2019**

**£47.00 PER PERSON**

INCLUDING 3 COURSES MENU, COFFEE, MINI MINCE PIES AND  
CHRISTMAS CRACKERS

### **STARTERS**

*Beetroot, Gin and pink peppercorn marinated Scottish salmon  
with dill and cucumber*

*or*

*Rabbit and ham hock terrine Persillé, sweet mustard  
dressing and pea shoots*

*or*

*Honey and soused winter vegetable salad with whipped goat cheese on herb  
vinaigrette (V)*

*or*

*Orange sweet potato soup with lovage pesto and herb croutons (V)*

### **MAIN COURSES**

*Sauted fillet of seabass, with celeriac puree, curly kale, steamed new potatoes ,  
butter sauce*

*or*

*Roasted bronze free-range Norfolk turkey, truffled a l'escoffier with roasted  
parsnips and chestnuts, maple-glazed Brussels sprouts, cranberry sauce, rosemary  
roasted potatoes*

*or*

*Roast rump of Suffolk Blackface lamb caramelized root vegetables, pommes  
mouseline, and Bleeding Heart roof top rosemary jus*

*or*

*Ricotta gnocchi Parisienne, fricassee of garden vegetables, tomato and basil ,  
toasted pine nuts (V)*

### **DESSERTS**

*Winter berry parfait with langue de chat tuile, raspberry coulis*

*or*

*Dark Chocolate delice with caramel sauce*

*or*

*Christmas pudding with brandy crème Anglaise*

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*Coffee, mini mince pies*

*Food and allergies intolerance - before ordering please speak to our staff about your requirements.*

# **PRIVATE DINING GOURMET CHRISTMAS MENU 2019**

**£57.00 PER PERSON**

INCLUDING 5 COURSES MENU, COFFEE, MINI MINCE PIES, CHOCOLATE TRUFFLES AND CHRISTMAS CRACKERS

## **AMUSE BOUCHE**

*Cappuccino of wild mushroom and a cep tuile (V)*

## **STARTERS**

*Cornish crab, Scottish salmon with avocado on a cucumber and horseradish gazpacho with pickled white radish*

*or*

*Ballotine of foie gras with fig and apricot mostarda, toasted brioche*

*or*

*Honey and soured vegetable salad with whipped goat cheese, herbs vinaigrette (V)*

## **MAIN COURSES**

*Roast fillet of Charolais beef with slow braised beef, pommes mousseline and red wine fumet*

*or*

*Fillet of halibut, caramelized endives, young leaves spinach, Champagne and caviar sauce*

*or*

*Raviolo of pumpkin and butternut squash with baby spinach and toasted pine nuts (V)*

## **CHEESE COURSE**

*Stilton cheese with hazelnut and raisin bread*

## **DESSERTS**

*Raspberry Macaroon Heart with Cassis Coulis*

*or*

*Christmas pudding with brandy crème Anglaise*

*\*\*\**

*Coffee, mince pies and chocolate truffles*

*Food and allergies intolerance - before ordering please speak to our staff about your requirements.*