



Christmas Private Dining at The Don

£42 menu

Three-courses, coffee, mince pies and a Christmas cracker

STARTERS

Spiced parsnip and apple soup with parsnip crisps (V)

Kings cure Scottish smoked salmon with pickled cucumber, horseradish crème fraîche and homemade soda bread

Mixed Heritage beetroots, pomegranate seeds, whipped chickpeas and sesame seed crunch (V)

MAIN COURSES

Fillet of seabass with saffron crushed potatoes, tender-stem broccoli, anchovy and almond dressing

Ballotine of Norfolk turkey breast stuffed with sage & onion, pigs in blankets, roast potatoes, Brussel sprouts & chestnuts, cranberry sauce and roasting juices

Rump of Cole valley lamb, pastilla of brasied lamb shoulder, soused Savoy cabbage, Heritage carrots and rosemary jus

Wild mushroom, sage & onion and roasted chestnut risotto, parmesan tuiles and sage oil (V)

DESSERTS

Christmas pudding with vanilla & brandy custard

New Zealand Pavlova with winter fruits

Dark chocolate tart with orange ripple ice cream

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Handmade mince pies

Filter coffee or organic tea

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



Christmas Private Dining at The Don

£52 menu

Three-courses, coffee, mince pies and a Christmas cracker

STARTERS

Cream of pink Paris Mushroom soup
Parmesan parmentiers (V)

Cornish white crab meat, lime and chilli crushed avocado, sun-dried tomatoes,
Marie Rose sauce and olive oil croutons

Potted confit duck with pink peppercorns and pistachio butter, apple and golden
raisin chutney, sour-dough toast

MAIN COURSES

Roasted Scottish halibut, wilted spinach, tomato and
tarragon braised butterbeans

Truffled Bronze Turkey a l'Escoffier with a caramelised chestnut stuffing, celeriac
and truffle purée, twice-roast duck fat potatoes, pigs in a blanket,
Brussels sprouts a l'Anglaise and a Sandeman port wine sauce.

Fillet of Angus beef, fondant potatoes, heritage carrots
and Madeira sauce

(Add Seared Foie Gras "Rossini" £7.50)

Wild mushroom, sage & onion and roasted chestnut risotto, parmesan tuiles and
sage oil (V)

DESSERTS

Christmas pudding with vanilla & brandy custard

Spiced apple and cranberry crumble

Profiteroles filled with salted caramel cream and
Amedei chocolate sauce

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Handmade mince pies
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