

CHRISTMAS AT



FESTIVE PRIVATE DINING MENU

3 COURSE MENU

Please select three options from each course

STARTERS

Garlic Parmesan Chicken

Crispy chicken strips, garlic aioli, parmesan & chives 648 kcal

Smoked Haddock Kedgeree Fishcake

Curry sauce, crispy onions, pickled red onion & lemon 294 kcal

Garlic Mushrooms (VE)

Chestnut & button mushrooms, sautéed in a garlic cream sauce & toasted sourdough 738 kcal

Chicken Liver & Brandy Parfait

Redcurrant jelly, watercress & toasted sourdough 384 kcal

King Prawn Cocktail

Lettuce, cucumber, cherry tomato, avocado, Marie Rose sauce & toasted sourdough 446 kcal

Soup of the Day (VO, VEO)

Warm sourdough bread



MAINS

Festive Roast Dinner

All served with pigs in blankets, roast potatoes, sprouts, carrots & parsnips glazed with garlic, rosemary & maple syrup, braised red cabbage, gravy & watercress

Choose from:

Roast turkey with pork, sage & onion stuffing & cranberry sauce 1163 kcal

Beef striploin with Yorkshire pudding & horseradish sauce 1372 kcal

Slow-cooked pork belly with pork, sage & onion stuffing & apple sauce 1812 kcal

Seabass, Chorizo & Butter Bean Cassoulet

Crispy-skinned seabass, charred asparagus, grilled lemon & chives 1352 kcal

Butternut Squash & Lentil Wellington (VE)

Chive mash, cumin-spiced carrots & parsnips, kale and redcurrant gravy 999 kcal

Thai Green Risotto (VE)

Creamy coconut risotto, peas, courgettes, green beans, sugar snaps, spring onions, coriander & lime 983 kcal

Add: Grilled Chicken 292 kcal | King Prawns 127 kcal



DESSERTS

Sticky Toffee Pudding (VE)

Salted caramel ice cream & walnuts 507 kcal

Mince Pie Cheesecake (V)

Brandy sauce & fresh raspberries 609 kcal

Chocolate Fondant (V)

Caramelised hazelnuts, raspberry coulis & clotted cream vanilla ice cream 662 kcal

Spiced Rum Crème Brûlée (V)

Fresh strawberries & shortbread biscuit 518 kcal

Espresso Martini Tiramisu (V)

Fresh raspberries & chocolate shavings 458 kcal

Dulce De Leche Cheesecake (V)

Caramel & cinnamon biscuit, toffee & Devon cream sauce 580 kcal

If your party would like to select a fourth option, from each course, we can accommodate this for a £3.50 supplement per guest.

(VE) Vegan, (V) Vegetarian, (VO) Vegetarian Option available, (VEO) Vegan Option available

Adults need around 2000 kcal a day

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and so we are unable to guarantee that any product is completely free from any allergen due to the risk of cross-contamination in the production, supply and/or preparation of our dishes. If you have a food allergy or intolerance, please let a member of the team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All prices are in pounds sterling and inclusive of VAT at the prevailing rate. All gratuities go to the team that provided your meals and drinks. All items are subject to availability and seasonal change.



For allergen and calorie information, please scan the QR code or ask a member of the team for our dish guide.