

FESTIVE PRIVATE DINING MENU

3 Courses

STARTERS

Includes a complimentary bread basket

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

Soup of the Day (VO, VEO)

Warm sourdough bread

King Prawn Cocktail

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

MAINS

Seabass, Chorizo & Butter Bean Cassoulet

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

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

Butternut Squash & Lentil Wellington (VE)

Chive mash, cumin-spiced carrots & parsnips, kale & 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

Dulce De Leche Cheesecake (V)

Caramel & cinnamon biscuit, toffee & Devon cream sauce 579 kcal

Chocolate Fondant (V)

Caramelised hazelnuts, raspberry coulis & clotted cream vanilla ice cream 660 kcal

Spiced Rum Crème Brûlée (V)

Fresh strawberries & shortbread biscuit 518 kcal

Espresso Martini Tiramisu (V)

Fresh raspberries & chocolate shavings 460 kcal

Mince Pie Cheesecake (V)

Brandy sauce & fresh raspberries 609 kcal

Adults need around 2000 calories a day

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

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. All items are subject to availability. All gratuities and discretionary 12.5% service charge go to the team that provided your meals and drinks.



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