

FESTIVE PRIVATE DINING MENU

Canapes

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| Selection of 4 canapés (2 hot/2 cold) | £26.00 per person |
| Selection of 6 canapés (3 hot/3 cold) | £30.00 per person |
| Selection of 8 canapés (4 hot/4 cold) | £40.00 per person |

Cold

Heritage beetroot, goats' cheese, parmesan and nigella seed shortbread (V)

Squash, sage and pumpkin seed tartlet (V)

Smoked salmon and cream cheese roulade, caviar (GF)

Seared and soy marinated yellow fin tuna, wasabi mayonnaise (DF, GF)

Dorset crab tartlet, radish, Espelette pepper, lime (DF)

Smoked chicken, brioche crouton, mustard mayonnaise

Vegetable spring roll, pickled daikon, perilla leaf (VG, GF, DF)

Duck liver parfait, Port wine gelée, brioche

Kohlrabi tagliatelle, nori, sesame (VG, GF, DF)

Beef tartare, capers, croutons, quails egg (DF)

Hot

Mushroom arancini, truffle mayonnaise, parmesan (V)

King prawn skewer, saffron emulsion (DF, GF)

Buttermilk fried chicken tulip, kimchi purée

Vegetable fritto misto, seaweed emulsion (VG, GF, DF)

Mini fish and chips, tartare sauce, vinegar powder (DF)

Caramelised apple, blue cheese, puff pastry (V)

Ham hock croquette, sweet mustard emulsion

Iberico ham and truffle croque monsieur

Sweet potato samosa, coriander, and mint yogurt (V)

Crisp yellow fin tuna, rice cracker, ponzu (DF, GF)

Festive Canapes - additional to the above

Earl grey soaked prune, bacon, pumpkin puree £7.00 per person

Cep, chestnut and artichoke tartlet (v) £6.00 per person

Whisky cured salmon, yogurt, almond, nori £7.00 per person

Three Course Set Menu

£100.00 per person

Please select one starter, one main, and one dessert to create a three-course set menu. All additional dietary requirements will be catered for and a vegetarian option will be made available in addition to the selected menu.

STARTERS

Pressed terrine of Cotswold white chicken, ham hock and duck liver
Pickled walnut, endive, warm brioche

Ballotine of chalk stream trout, pickled cucumber, crème fraiche, caviar

Creamy chestnut velouté, barley, poached clarence court egg,
pickled celeriac, truffle
£5.00 per person supplement

Pickled heritage beetroots, Goats curd, chestnut, dukkah

MAIN COURSES

Free range Norfolk bronze turkey
Sausage stuffing, pigs in blankets, roast vegetables and potatoes

Slow cooked fillet of Lake District farm beef
Braised short rib parmentier, bbq carrot, port spiced plum puree
£10.00 per person supplement

Fillet of halibut
Wild mushrooms, savoy cabbage, champagne velouté

Miso glazed aubergine
Cauliflower, cumin, parmesan cream, parsley oil

DESSERTS

Warm Christmas pudding,
Brandy sauce

Mini Bouche de Noel

Kalingo dark chocolate mousse
pear compote and pecan sponge

Tahitian Vanilla and blackcurrant Mont-Blanc Tart

Plated selection of five British cheeses, grapes, celery, crackers

Additional cheese course

£20.00 per person

Tea, coffee & petit fours included

GF - Made without gluten
DF - Made without dairy products
V - Vegetarian
VG - Vegan
*VG - Can be made vegan

*Food Allergies and Intolerances:
Should you have any questions regarding the content or preparation of any of our food please ask
one of our team.*