

Home House

FESTIVE PRIVATE DINING

£75

*We ask for a set menu to be selected for the whole party,
please choose the same starter, main and dessert per person.*

Game terrine, house pickles, toasted brioche

London Cure smoked salmon, traditionally garnished

Celeriac and truffle soup, caramelised walnuts,
croûtons, baked celeriac ^{VG}

†††

Turkey parcel, honey roast carrots, parsnips, sprouts,
chestnuts, cranberry sauce and pigs in blankets

Roast venison, wild mushroom tartlet, squash purée, game jus

Baked fillet of cod, root vegetable gratin,
tomato fondue, parsnip crisps

Tandoori masala baked cauliflower, dried tomato, coriander
and mint chutney, walnuts and caper salsa ^{VG}

†††

Mont Blanc

Classic Christmas pudding, brandy sauce

Chocolate and hazelnut tart

Mulled wine apple Tart Tatin

British cheese selection (*supp.* £8)

Tea or filter coffee, petit fours - £6pp

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.

*If you have any allergies or intolerances please ask a member of
staff for further information.*