

Home, House

FESTIVE PRIVATE DINING

£85

*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

Scallop and shrimp pie, seaweed butter, mashed potato
(*supp.* £5)

Burrata, roasted pumpkin, figs, chicory, citrus vinaigrette ^v



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

Beef Wellington, buttered spinach, braised shallots, truffle jus
(*supp.* £8)

Oven baked halibut, sautéed spinach, saffron clam chowder
(*supp.* £8)

Truffle and burrata ravioli, butter sauce, wild rocket, herb oil ^v



Mont Blanc

Classic Christmas pudding, brandy sauce

Chocolate and hazelnut tart

Mulled wine apple Tart Tatin

British cheese selection

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.*