

FESTIVE PRIVATE DINING

We ask for a preorder of **only one set menu** to be selected for the whole party. If more than one set menu is required, pricing is quoted upon request. We can, of course, cater for any dietary requirements that you or your guests may have. Supplements added where applicable. All menus include tea, coffee, infusions and petit fours.

FESTIVE MENU A - 70

STARTERS

John Ross smoked salmon
crème fraîche, treacle soda bread

or

Portobello mushroom soup ^V
hen egg, truffle

MAINS

Norfolk Bronze turkey ^{VG}
sage & chestnut stuffing, duck fat roast potatoes, glazed turnips, sprouts, cranberry sauce

or

Butternut squash Wellington ^V
chestnuts & goat's cheese

DESSERT

Christmas pudding
brandy sauce

FESTIVE MENU B - 80

STARTERS

Shellfish cocktail ^{GF}
prawn, crab, Marie rose

or

Portobello mushroom soup ^V
hen egg, truffle

MAINS

Dry-aged beef fillet ^{GF}
braised cheek, potato gratin, celeriac

or

Butternut squash Wellington ^V
chestnuts & goat's cheese

DESSERT

Sticky toffee pudding
mince pie ice cream



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MENU A (VEGAN) - 70

STARTER

Oyster mushroom tart ^{VG/GF}
black garlic

MAIN

Pumpkin & sage tortelloni ^{VG}
pinenuts

DESSERT

Sticky toffee pudding ^{VG}

MENU B - 80

STARTER

Corn-fed chicken & leek terrine
tarragon

MAIN

Roast halibut ^{GF}
*Shetland mussels, Champagne,
sea herbs*

DESSERT

Apple tart
cinnamon ice cream

MENU C - 90

STARTER

Cornish crab salad ^{GF}
avocado, Granny Smith apple

MAIN

Dry-aged beef fillet ^{GF}
*braised cheek, potato gratin,
celeriac*

DESSERT

Black forest parfait
cherry

SIDES TO SHARE & EXTRAS

Tenderstem broccoli ^V..... 7pp

Mashed potatoes ^V..... 7pp

Mixed leaf salad ^V..... 7pp

Cheese selection from
Buchanans ^V
*seasonal chutneys, celery, grapes,
walnut & raisin bread*..... 12pp

Replace dessert for
cheese selection..... 4pp

SHARING MENUS

A selection of dishes to be shared and enjoyed by the whole table.

MENU D - 80

STARTER

Burrata ^{V/GF}
heritage beetroot, radicchio

John Ross smoked salmon
cucumber, horseradish, dill

Confit duck & pistachio terrine
grape mustard

MAIN

Pumpkin & sage tortellini ^{VG}
pinenuts

Roast cod ^{GF}
*Shetland mussels, Champagne,
sea herbs*

Corn-fed chicken ^{GF}
wild mushroom, potato purée

DESSERT

Pistachio & raspberry tart

Chocolate brownie ^{VG/GF}

Passion fruit & mango
panna cotta ^{VG/GF}

MENU E - 90

STARTER

Burrata ^{V/GF}
heritage beetroot, radicchio

Cornish crab salad ^{GF}
avocado, Granny Smith apple

Corn-fed chicken & leek terrine
tarragon

MAIN

Wild mushroom & truffle
gnocchi ^{VG/GF}

Loch Duart salmon
*Shetland mussels, Champagne,
sea herbs*

Dry-aged beef sirloin ^{GF}
potato gratin, celeriac

DESSERT

Carrot cake ^{VG/GF}

Apple tart
cinnamon ice cream

Passion fruit & mango
panna cotta ^{VG/GF}

