

## FESTIVE PRIVATE DINING MENUS

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### CANAPES

The perfect amuse bouche on arrival, our delicious canapes are priced at **£30 per person**, which includes a choice of 5 items.

#### Cold

Butternut Squash Caponata, Truffle & Hazelnut (Vg)\*

Sweet Potato & Thyme Gougère <sup>(V)</sup>

Whipped Chicken Liver Parfait, Truffle, Brioche

Portland Crab Tartlet, Chilli, Creme Fraiche, Lime \*

Beetroot & Cranberry Tartlet <sup>(V) (\*VG)</sup>

#### Hot

Portland Crab & Salmon Fishcake, Caper Emulsion

Venison Sausage Roll

Turkey & Pepper Brochette, Satay Sauce <sup>(\*G/F)</sup>

Pheasant & Rosemary Arancini

Potato & Truffle Cake, Truffle Emulsion

Executive Chef Ian Howard

Changes to the menu are at the chef's discretion. Please inform us of any allergy or dietary requirement so we may assist you.

Given advance notice, items marked with an \* can be adapted to accommodate the particular dietary requirement.

(V) Vegetarian, (VG) Vegan, (\*VG) Vegan on request, (G/F) Gluten-Free, (\*G/F) Gluten-Free on request

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

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### SET MENUS

Available from 6 to 48 guests, our three menu options are perfect when it comes to delicious, hassle-free dining. Our chef will happily prepare dietary options on request, provided we are given advance notice.

#### **Holly**

**£65 per person**

Chestnut Mushroom & Hazelnut Soup, Sage Dumpling, Shallot\*

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Madeira Braised Lamb Breast, Crushed Jerusalem Artichokes

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Classic Christmas Pudding, Calvados Anglaise, Winterberry Compote

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British Cheese Selection, Peter's Yard Crackers, Spiced Pear Chutney, Grapes & Celery  
(£17 supplement per person)

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Coffee, Tea & Infusions, Mini Mince Pies

#### **Mistletoe**

**£80 per person**

Beetroot Tartar, Walnut Emulsion, Candied Walnut (G/F)

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Cured Salmon Ceviche, Kumquat, Chilli, Sesame, Orange Dressing

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Roast Bronze Turkey, Sage & Thyme Stuffing, Pigs in Blankets, Duck Fat Roasties, Sprouts & Bacon, Crushed Roots, Cranberry Sauce

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Sticky Date Pudding, Miso Caramel Glaze, Caramelised Pop Corn, Vanilla Ice Cream

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Sharing for the table

Baked Tunworth Cheese, Truffle Honey, Flat Breads

(£20 supplement per person)

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Coffee, Tea & Infusions, Mini Mince Pies

**Executive Chef Ian Howard**

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(V) Vegetarian, (VG) Vegan, (\*VG) Vegan on request, (G/F) Gluten-Free, (\*G/F) Gluten-Free on request

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### Snowflake

**£100 per person**

Beetroot Tartar, Walnut Emulsion, Candied Walnut (G/F)

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Chalk Stream Trout, Caviar & Chive Sauce

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Fillet of Beef Wellington, Buttered Savoy Cabbage, Fondant Potato, Red Wine Jus

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Festive Mini Selection

Bouche de Noel, Champagne & Vanilla Pannacotta, Magnum Mandarin Parfait

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British Cheese Selection

Peter's Yard Crackers, Spiced Pear Chutney, Grapes & Celery (V)

*(£18 supplement per person)*

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Coffee, Tea & Infusions, Mini Mince Pies

**Executive Chef Ian Howard**

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(V) Vegetarian, (VG) Vegan, (\*VG) Vegan on request, (G/F) Gluten-Free, (\*G/F) Gluten-Free on request

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### REDUCED A LA CARTE MENU

Available for up to 6 guests, our a la carte menu option is the ideal choice when it comes to providing a variety of delicious choices for your invitees. Guests may choose from a selection of three starters, three main courses and three desserts with the option to add an additional cheese course.

#### STARTERS

Chestnut Mushroom & Hazelnut Soup, Sage Dumpling, Shallot\*

Beetroot Tartar, Walnut Emulsion, Candied Walnut <sup>(G/F)</sup>

Cured Salmon Ceviche, Kumquat, Chilli, Sesame, Orange Dressing

#### MAIN COURSES

Madeira Braised Lamb Breast, Crushed Jerusalem Artichokes

Chalk Stream Trout, Parsnip Puree, Wild Mushroom Chicken Jus, Crisp Kale

Orecchiette Pasta, Pumpkin, Burrata & Truffle

#### DESSERTS

Festive Mini Selection

Bouche de Noel, Champagne & Vanilla Pannacotta, Magnum Mandarin Parfait

Sticky Date Pudding, Miso Caramel Glaze, Caramelised Pop Corn, Vanilla Ice Cream

Toffee Apple, Green Apple Mousse Caramel Centre, Flexible Dulce Ganache

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British Cheese Selection

Peter's Yard Crackers, Spiced Pear Chutney, Grapes & Celery <sup>(V)</sup>  
(£15 supplement per person)

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Coffee, Tea & Infusions, Mini Mince Pies £7

*£35pp 2 courses, £42pp 3 courses*

Executive Chef Ian Howard

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A discretionary 12.5% service charge will be added to your bill. All prices include VAT.