

FESTIVE PRIVATE DINING MENUS

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

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.