



FESTIVE PRIVATE DINING MENU

STARTERS

Served with homemade breads and salted butter

Jerusalem Artichoke and Chestnut Velouté

Artichoke crisps, chervil oil

Gin and Juniper Marinated Salmon

Horseradish crème fraîche, cucumber and seaweed relish, mizuna cress

Mustard Panna Cotta

Heritage beetroots, Perroche goat's cheese, frosted walnut

Smoked Duck

Royal parsnips, pickled winter blackberries, plum gelée

Classic Beef Tartare

Miso and hen egg yolk emulsion, radish, pickled shallot, crostini

Native Lobster

Fennel and Granny Smith apple rémoulade, lemon gel, carrot vinaigrette, caviar



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MAINS

Roast Norfolk Bronze Turkey

Chestnut, sage and apricot stuffing, traditional garnish

Newlyn Lemon Sole Paupiette

Broccoli purée, cocotte potato, seaweed and caviar nage

Highland Venison Loin

Roasted parsnips mousseline, silver skin onion
and wild mushroom forestière, Burgundy jus

Cornish Wild Sea Bass

Kohlrabi and apple, salsify ragout, Bercy sauce

Roast Beef Fillet

Pomme terrine, carrot mousseline, rainbow chard, Bordelaise sauce

Root Vegetable Pithivier

Wilted spinach, Jerusalem artichoke mousseline, sauce soubise

DESSERTS

Chocolate and Cherry Black Forest Log

Cherry sorbet

Chestnut Mousse Tartlet

Mandarin and yuzu curd

Rice Pudding

Pear and cinnamon, caramelised pecans, pear sorbet

Cheesecake Mousse

Winter exotic fruits, coconut sponge, coconut sorbet