



FESTIVE PRIVATE DINING MENU

Minimum 10 Guests

Served with house-made breads with salted butter, tea, coffee and petits fours.

Please select the same dish per course for all guests at least 10 working days before your event.

Prices based on main course selected for 3-courses. Additional charges apply for supplements. For multiple course options, contact your events manager.

STARTERS

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 £9 supplement

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



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MAINS

Roast Norfolk Bronze Turkey £105

Chestnut, sage and apricot stuffing,
traditional garnish

Newlyn Lemon Sole Paupiette £98

Broccoli purée, cocotte potato,
seaweed and caviar nage

Highland Venison Loin £112

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

Cornish Wild Sea Bass £102

Kohlrabi and apple, salsify ragout, Bercy sauce

Roast Beef Fillet £110

Pomme terrine, carrot mousseline, rainbow chard,
Bordelaise sauce

Root Vegetable Pithivier £98

Wilted spinach, Jerusalem artichoke mousseline,
sauce soubise



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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