



— PRIVATE DINING —

# CHRISTMAS PARTY MENU



3 Courses **36.95** | 2 Courses **30.95**

Elevate your celebration by adding  
some hors d'oeuvres for your arrival

**Bread, Houmous,  
Chorizo & Olives**  
£5 per person

**Chef's Selection of  
Hand-made Canapés**  
3 each £10 per person

**Fizz on Arrival**  
£6.50 per person

## ENTRÉES

### **Tomato & Basil Soup**

With a caramelised onion and Saint Mont  
des Alpes cheese crouton

### **Smoked Salmon Pâté**

Sourdough croûtes, cucumber  
and crème fraîche

### **Calamari**

Lightly spiced with garlic aioli

### **Fritôt de Brie**

Deep-fried Brie, lambs leaf and  
caramelised plum and ginger chutney

### **Beetroot Carpaccio**

Thinly sliced beetroot with a cumin nut  
crumble, beetroot & apple relish and  
smoked yoghurt

### **Chicken Liver Parfait**

Mini white tin loaf and caramelised  
red onion chutney

### **French Rarebit**

Toasted crumpet topped with  
caramelised onions, shiitake mushrooms,  
rarebit sauce and grated Saint Mont

## PLATS

### Roast Turkey **N**

Sage and apricot pork stuffing, roast potatoes, pigs in blankets, honey roasted carrots and parsnips, shredded Brussels sprouts. Plus extra gravy for pouring

### Steak Diane **GF**

Black Angus 28 day aged beef rump. Rich in flavour, firm in texture, best cooked medium with a Diane sauce, pommes frites and confit tomato

7oz Fillet **+£10 Supplement**

### Carrot & Marmalade Pithvier **VE N**

With a spiced cassoulet, tenderstem broccoli, toasted seeds and a yoghurt dressing

### Duck Parmentier **GF**

Gressingham duck, beef and pork ragout topped with pomme purée, served with peas

### Salmon Fillet **\***

With a creamy white wine, caper & lemon sauce, sautéed new potatoes and peas

### Boeuf Bordelaise **GF**

Rump medallions with garlic pomme purée, crispy shallot rings, Cavalò Nero and a rich red wine sauce

### Pork Medallions

Crushed crackling, apple purée, dauphinoise potatoes, mixed winter greens and red wine jus

## DESSERT

### Crème Brûlée **GF V**

French classic. Vanilla crème brûlée freshly made by our chefs every day

### Black Forest Yule Log **V**

Whole and pureed morello cherries, crushed meringue and pouring cream

### Winter Berry Tart **VE N**

Ice cream and a granola crumble topping

### Christmas Pudding

With brandy Anglaise

### Sticky Toffee Madeleine **V**

A traditional light madeleine sponge served with devon clotted cream toffee sauce and vanilla ice cream

### Ice Cream & Sorbet **\* V**

2 scoops. Please ask for flavours  
**VE** Vegan option available

### Blackberry Cheesecake **V**

Baked vanilla cheesecake, fresh blackberries, coulis and amaretti biscuit crumb

### Add a Cheese Board **\*** for £20

Brie, Fourme d'Ambert and Saint Mont cheese with cranberry chutney, celery, apple, grapes and a selection of croûtes and crackers

SUITABLE FOR 2 - 4



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. **@** Suitable for a gluten-free diet. **Ⓞ** Dishes can be made with non-gluten containing ingredients. **●** Suitable for vegetarians. **Ⓢ** Suitable for vegans. **●** Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

**There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.**