

Festive Private Dining

at £65 per person

Available from the 20th of November to the 31st of December

Starter

Confit duck

Prune & sloe gin terrine, pickled plum, rye bread crisp

Main

Rolled & glazed turkey breast

Crispy sprouts, bacon jam

Sides

Cornish potato, Café de Paris butter,

Char grilled broccoli, salsa verde, crispy capers

Add Cheese course

Selection of British cheese,

apple & cider chutney, Neal's yard crackers £14

Dessert

Christmas pudding

spiced Caramel Syrup, Brandy Custard

(v) Vegetarian / Vegan options available (see server)

Please note that dishes are subject to change and availability; inform us of any allergies and /or dietary requirements. All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your final bill. Adults need around 2,000 kcal a day.

Festive Private Dining

Made for sharing £75

Available from the 20th of November to the 31st of December

For the table

Heritage beetroot, red onion & aged balsamic tartar, citrus ricotta, pumpkin

Taramasalata, pickled cucumber, dill, rye bread crisp

Confit duck, prune & sloe gin terrine, pickled plum, rye bread crisp

Mains to share

Chalk stream trout, caper & raisin puree, cauliflower, radish

Pumpkin & Sage tortellini, chestnut, horseradish

Rolled & glazed turkey breast, crispy sprouts, bacon jam

Sides

Cornish potato, Café de Paris butter

Char grilled broccoli, salsa verde, crispy capers

Add cheese course

Selection of British cheese,

apple & cider chutney, Neal's yard crackers £14

Desserts to share

Christmas pudding, spiced Caramel Syrup, Brandy Custard

Mini Mont Blanc Crisp Meringue, chestnut, vanilla cream

(v) Vegetarian / Vegan options available (see server)

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