

PRIVATE DINING - FESTIVE MENU A

3 Courses £68



STARTER

Roasted Butternut Squash Soup
vanilla oil, croutons

MAINS

Norfolk Roasted Turkey Ballotine
golden roasted potatoes, Hans honey roasted carrot &
parsnip, Brussel sprouts & a turkey jus

DESSERTS

Christmas Pudding
macerated plumbs, brandy butter sauce

TO FINISH

Mince Pies
tea & coffee



V - Vegetarian, PB - Plant-based

Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.
Vegetarian. Vegan options and other dietary requirements available on request.

PRIVATE DINING - FESTIVE MENU B

4 Courses £78

AMUSE BOUCHE

Truffle Marmite Éclair
confit egg yolk, cornichon

STARTER

Roasted Butternut Squash Soup
vanilla oil, croutons

Chicken Liver Mousse
brioche, chick skin crumb, chicken skin crumb

MAINS

Turkey Ballotine Wrapped in Pancetta,
golden roast potatoes, honey glazed carrot & parsnip, Brussel sprouts, cranberry sauce, turkey jus

Roasted Halibut
foraged wild mushrooms, black truffle & champagne sauce, caviar

DESSERTS

Christmas Pudding
macerated plumbs, brandy butter sauce

Vanilla Cheesecake
candied walnuts, spiced apple sorbet

TO FINISH

Mince Pies
tea & coffee

V - Vegetarian, PB - Plant-based

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PRIVATE DINING - FESTIVE MENU C

5 Courses £98

AMUSE BOUCHE

Truffle Marmite Éclair
confit egg yolk, cornichon

PRE-STARTER



Roasted Butternut Squash Soup
vanilla oil, croutons

Dry Aged Beef Tartare
beef fat croutons, confit egg yolk, lovage emulsion

STARTER

Truffle Marmite Éclair
confit egg yolk, cornichon

MAINS

Norfolk Roasted Turkey Ballotine
golden roasted potatoes, Hans honey roasted carrot
& parsnip, Brussel sprouts & a turkey jus

Beef Wellington
vanilla & parsnip puree, creamed mash,
glazed carrot, red wine jus

DESSERTS

Christmas Pudding
macerated plumbs, brandy butter sauce

Vanilla Cheesecake
candied walnuts, spiced apple sorbet

TO FINISH

Mince Pies
tea & coffee



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