

PRIVATE DINING - FESTIVE MENU A

3 Courses £68



STARTER

Chicken & Leek Terrine

Confit leek, house chutney, melba toast

MAINS

Norfolk Roasted Turkey Ballotine

Pigs in blankets, golden roasted potatoes, Hans' honey,
roasted carrot & parsnip, Brussels sprouts & a turkey jus

DESSERTS

Christmas Pudding

Spiced plums, brandy butter

TO FINISH

Mince Pies

Tea & coffee



V - Vegetarian, PB - Plant-based

PRIVATE DINING - FESTIVE MENU B

4 Courses £78

AMUSE BOUCHE

Truffle Marmite Éclair
Confit egg yolk, cornichon

STARTER

Chicken & Leek Terrine
Confit leek, house chutney, melba toast

Cured Chalk Stream Trout
Grapefruit, dill emulsion

MAINS

Turkey Ballotine Wrapped in Pancetta,
Pigs in blankets, golden roasted potatoes, Hans honey, roasted carrot & parsnip, Brussel sprouts & a turkey jus

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

DESSERTS

Christmas Pudding
Spiced plums, brandy butter sauce

Vanilla Cheesecake
Candied walnuts, spiced apple sorbet

TO FINISH

Mince Pies
tea & coffee

V - Vegetarian, PB - Plant-based



PRIVATE DINING - FESTIVE MENU C

5 Courses £98

AMUSE BOUCHE

Truffle Marmite Éclair
Confit egg yolk, cornichon

PRE-STARTER

Lobster Tortellini

STARTER

Cured Chalk Stream Trout
Grapefruit, dill emulsion

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

MAINS

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

Beef Wellington
Creamed mash, glazed carrot, red wine jus

DESSERTS

Christmas Pudding
Spiced plums, brandy butter sauce

Vanilla Cheesecake
Candied walnuts, spiced apple sorbet

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.

