



## Festive Private Dining

### Black Treacle Cured Salmon

Pickled cucumber, soda bread crumb, crème fraîche, Exmoor caviar

### Salt Baked Celeriac

Chestnut, truffle, Parmesan

### Duck Liver Parfait

Gingerbread, chicory, blood orange, Port

### Cornish Crab & Scallop Mousse

Cauliflower, coconut, lobster & lemon verbena reduction



### Jerusalem Artichoke Velouté

Artichoke crisps, toasted hazelnuts

### Smoked Chicken Ravioli

Truffle, Madeira, pickled mushrooms



### Roasted Crown of Norfolk Bronze Turkey

Cranberry & sage stuffing, traditional garnish

### Braised Feather Blade of Beef *(£15 Supplement for Fillet)*

Mashed potatoes, bone marrow & mushroom beignet, shallot, horseradish, red wine jus

### Pan Seared Halibut

Smoked tomato, crab gnocchi, basil

### Wild Mushroom and Truffle Pithivier

Jerusalem artichoke, Parmesan, tarragon



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Traditional Christmas Pudding  
Brandy custard

Tonka Bean Parfait  
Prunes, Armagnac, speculoos

Peanut Butter Mousse  
Dark chocolate, salted caramel, raspberry sorbet

Selection of British Cheese  
Quince, walnuts, crackers



Coffee, Tea & Petits Fours

Please ask for our Sommelier's festive wine selection to accompany your chosen menu.



2-COURSE 65 / 3-COURSE 79 / 4-COURSE 89

Price includes festive decoration and crackers.

*We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.*

*Prices are all inclusive of VAT and a discretionary 12.5% service charge is applicable.*