



Private Dining and Celebrations

salmon gravlax lemon crème fraiche, micro watercress, dill-pickled cucumber (gf*)

cauliflower & chestnut soup gruyere rarebit (gf*, v, ve*)

baked goats cheese tart roasted shallot puree, parmesan & rocket salad (gf*, v, ve*)

ham hock terrine festive spiced cranberry compote, wensleydale cheese (gf*)

roast turkey traditionally served (gf*)

fillet of hake parmentier potatoes, mussel buerre blanc, savoy cabbage (gf)

braised beef pomme puree, bourguignon garnish, honey roasted root vegetables (gf)

root vegetable wellington spiced parsnip puree, chateaux potato (gf*, v, ve)

christmas pudding brandy sauce, redcurrants (gf*, v*, ve)

white chocolate & clementine delice burnt orange, white chocolate ganache (gf)

blood orange cheesecake salted chocolate sorbet, orange crisp

iced vanilla & redcurrant parfait ginger crumb, minted micro sponge (v)

tea, coffee and mini mince pies