

PRIVATE DINING MENUS

Please select **ONE MENU** for your whole party.

For groups of up to 12 guests your guests may order on the day from this menu.

For groups of 13 guests and over we ask all of your guests to order in advance from this menu and we require the final pre-orders no later than two weeks prior to your event.

Spicy Edamame vg £5.75

Wild Mushroom and Truffle Rice Balls v £8.25
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

CLASSIC

£65

STARTERS

Pumpkin Soup v
Truffle Cream, Puff Pastry,
Olive Oil and Sage

Popcorn Shrimp
Creamy Spicy Sauce,
Pickled Mooli and Sesame

Bang Bang Chicken Salad
Crunchy Vegetables, Sesame,
Cashew Nuts, Peanut Butter and
Chilli Sauce with Crispy Wonton

MAINS

Harissa and Pomegranate
Aubergine vg
Red Tapenade, Wild Rice,
Coconut Yoghurt, Lime, Pistachio,
Edamame Beans, Mint and Flowers

Sole Goujons
Minted Peas, Tartare
Sauce and Fries

Turkey Milanese
Frisée, Clementine, Cranberries
and Truffle Cream Sauce

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Coconut and Rum
Panna Cotta vg
Mango, Pineapple,
Lime and Lemon Balm

Selection of
Traditional Ice Creams
and Sorbets

Orbit v
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb and
Popping Candy

Selection of Teas and Filter Coffees

Baileys Almond Macaron v £3.75

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin
with Chutney and Crackers

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A service charge of 13.5% will be added to your bill.

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CHRISTMAS CLASSIC

£75

STARTERS

Beetroot Smoked Salmon
Dill Pickled Cucumber, Horseradish Cream and Rye Bread

MAINS

Turkey Ballotine
Stuffed with Apricot, Apple and Cranberry, Pigs in Blankets, Roast Potatoes
and Truffle Red Wine Sauce

Served with Honey Glazed Roasted Parsnips and Carrots,
Brussel Sprouts, Chestnuts and Cranberries

DESSERTS

Christmas Pudding v
Served with Red Currants, Toasted Almonds and Brandy Sauce

Selection of Teas and Filter Coffees

Mince Pie
Feuilletine Brick Pastry, Candied Orange, Gold Flakes and Brandy Cream

Baileys Almond Macaron v £3.75

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin
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CRYSTAL

£75

STARTERS

Sesame Fried
Buttermilk Chicken
Coriander, Green Tea
and Jalapeño Dip

Beetroot Smoked Salmon
Dill Pickled Cucumber,
Horseradish Cream
and Rye Bread

Stilton Salad v
Endive, Candied
Pecans, Plums
and Tarragon

MAINS

Monkfish and Prawn
Keralan Curry
Jasmine Rice, Choi Sum
and Coriander

Harissa and Pomegranate
Aubergine vg
Red Tapenade, Wild Rice,
Coconut Yoghurt, Lime, Harissa,
Pomegranate, Pistachio, Edamame
Beans, Mint and Flowers

Roast Half Chicken
Wild Mushroom Sauce, Broccoli,
Crispy Sprouts Leaves

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Coconut and Rum
Panna Cotta vg
Mango, Pineapple,
Lime and Lemon Balm

Selection of
Traditional Ice Creams
and Sorbets

Orbit v
Dark Chocolate Mousse, Salted
Caramel Ice Cream, Milk Foam,
Honeycomb and Popping Candy

Selection of Teas and Filter Coffees

Baileys Almond Macaron v £3.75

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin
with Chutney and Crackers

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Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

ECLIPSE

£85

STARTERS

Sesame Fried
Buttermilk Chicken
Coriander, Green Tea
and Jalapeño Dip

Tuna Tartare
Hand Diced Tuna, Chilli and Garlic
Dressing, Wasabi Mayonnaise, Rice
Cracker and Fish Tobiko

Burrata v
Roasted Butternut Squash,
Chilli, Pumpkin Seeds,
Pecan Nuts, Tarragon

MAINS

Roast Sea Bass
Cauliflower Couscous,
Golden Raisins, Capers,
Champagne Sauce

Mushroom Rice Bowl vg
Wild Mushrooms, Truffle,
Broccoli, Hazelnut,
Rice and Edamame

Braised Ox Cheek
Parsnip and Potato Mash,
Wild Mushroom, Horseradish
and Truffle Red Wine Sauce

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Chocolate Bubbles v
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse, Chocolate
Brownie, Vanilla Ice Cream
and Chocolate Pearls

Selection of
Traditional Ice Creams
and Sorbets

Golden Apple v
Thin Apple Tart, Candied Pecans,
Cinnamon Streusel, Vanilla Ice
Cream and Toffee Sauce

Selection of Teas and Filter Coffees

Baileys Almond Macaron v £3.75

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin
with Chutney and Crackers

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AURORA

£90

STARTERS

Pumpkin Tortelloni vg
Globe Artichoke Purée,
Chestnuts, Herb oil, Rocket Salad

Steak Tartare
Mustard and Tabasco Sauce

Oak Smoked Salmon
With Rye Bread

MAINS

Miso Black Cod
Pickled Fennel
and Miso Sauce

Harissa and Pomegranate
Aubergine vg
Red Tapenade, Wild Rice,
Coconut Yoghurt, Lime, Harissa,
Pomegranate, Pistachio, Edamame
Beans, Mint and Flowers

Sirloin Steak 8oz/227g
Parsnip Mash
and Red Wine Sauce

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado, for the table

DESSERTS

Orbit v
Dark Chocolate Mousse,
Salted Caramel Ice Cream,
Milk Foam, Honeycomb
and Popping Candy

Selection of
Traditional Ice Creams
and Sorbets

Chocolate Bubbles v
Valrhona Guanaja Dark Chocolate,
Dark Chocolate Mousse,
Chocolate Brownie, Vanilla Ice
Cream and Chocolate Pearls

Selection of Teas and Filter Coffees

Baileys Almond Macaron v £3.75

Selection of Cheeses £12.95
Cornish Yarg, Stilton, Melusine Goat's Cheese and Camembert Le Fin
with Chutney and Crackers

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CHRISTMAS PREMIUM

£120

STARTERS

Dorset Crab
Dressed White and Brown Crab Meat, Diced Avocado,
Baby Gem, Grated Egg and Granary Toast

MAINS

Truffled Beef Wellington

Mushroom Duxelles, Creamed Potatoes, Honey-glazed Baby Carrots, Red Wine Sauce

Served with Honey Glazed Roasted Parsnips and Carrots,
Brussel Sprouts, Chestnuts and Cranberries

DESSERTS

Ice Palace
White Chocolate Parfait, Curacao Blue Liqueur Jelly and Orange Compote

Selection of Teas and Filter Coffees

Mince Pie
Feuilletine Brick Pastry, Candied Orange, Gold Flakes and Brandy Cream

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