

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 £5.95

Wild Mushroom and Truffle Rice Balls v £8.75

Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

MENU A

£70

Including a Christmas cracker

STARTER

Oak Smoked Salmon

With Rye Bread

MAIN

Braised Ox Cheek

Parsnip and Potato Mash, Wild Mushrooms, Horseradish, Truffle Red Wine Sauce

SIDES FOR THE TABLE

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado

DESSERTS

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 £3.00 each

Artisanal Cheeses £7.50 pp

Cornish Yarg, Stilton, Melusine Goat's Cheese, Camembert Le Fin Terroir
and Blackstone Vintage Cheddar with Chutney and Crackers

Menu subject to change

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 allergen / ingredient information is available via the QR code. A discretionary optional service charge of 12.5% will be added to your bill.

PRIVATE DINING MENUS

Spicy Edamame vg £5.95

Wild Mushroom and Truffle Rice Balls v £8.75
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

FESTIVE CHOICE MENU

£85

Including a Christmas cracker

STARTERS

Beetroot Smoked Salmon
Dill-pickled Cucumber, Horseradish
Cream and Rye Bread

Hand-pulled Burrata v
Roasted Butternut Squash, Chilli,
Pumpkin Seeds, Pecans, Tarragon

Beef Carpaccio
Shaved Parmesan, Capers,
Rocket Salad and Truffle Cream

MAINS

Pan-seared Sea Bass
Cauliflower Couscous,
Sea Vegetable, Golden Raisins,
Capers, Pomegranate,
Champagne Sauce

Stuffed Turkey Ballotine
Pigs in Blankets, Roast Potatoes,
Honey-glazed Roasted Root
Vegetables, Brussels Sprouts with
Chestnuts and Cranberries, Truffle Sauce

Cep Tortelloni vg
Globe Artichoke Purée,
Chestnuts, Rocket Salad and
Vegan Wild Mushroom Sauce

SIDES FOR THE TABLE

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado

DESSERTS

Christmas Pudding v
Flambé Christmas Pudding,
served with Redcurrants, Toasted
Almonds and Brandy Sauce

Under the Christmas Tree
White Chocolate and Orange
Mousse, Chocolate Fudge,
Mango and Passion Fruit Sauce

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 £3.00 each

Artisanal Cheeses £7.50 pp
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and Blackstone Vintage Cheddar with Chutney and Crackers

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Wild Mushroom and Truffle Rice Balls v £8.75
Fried Rice Balls with Wild Mushroom and Truffle Mayonnaise

PREMIUM FESTIVE CHOICE MENU

£120

Including a Christmas cracker

STARTERS

Venison Tartare
Hazelnut, Pickled Onion,
Beetroot, Egg Yolk
and Granary Toast

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

Cep Tortelloni vg
Globe Artichoke Purée,
Chestnuts, Rocket Salad and
Vegan Wild Mushroom Sauce

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

Beef Fillet Steak
Creamed Potatoes,
Honey-glazed Baby Carrots,
Red Wine Sauce

SIDES FOR THE TABLE

Includes Sprouting Broccoli with Lemon Oil and Herb Green Salad with Avocado

DESSERTS

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

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

Vanilla and Rum Marinated
Pineapple Carpaccio
Coconut Sorbet, Chilli, Lime
and Coriander Cress

Selection of Teas and Filter Coffees

Baileys Almond Macaron v £3.00 each

Artisanal Cheeses £7.50 pp
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and Blackstone Vintage Cheddar with Chutney and Crackers

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