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Festive Private Dining

To Start

Winter spiced squash & lentil soup with Coombeshead sourdough & butter (gfa) (dfa)

Smoked salmon & mackerel parcel with rocket & poached pear salad (gfa)

Pulled pork and duck bonbons with parsnip purée & a sweet cherry drizzle (dfa)

The Main Event

Roasted crown of turkey, roasted potatoes, buttered carrots & sprout tops, gravy (gfa) (dfa)

Roast rump of beef served pink, roasted potatoes, buttered carrots & sprout tops, gravy (gfa) (dfa)

Beetroot & spinach smoked cheddar Wellington, roasted potatoes, buttered carrots & sprout tops, vegetarian gravy (v+) (dfa)

Pan-seared sea bream, with root vegetable ratatouille (gfa) (dfa)

To Finish

Christmas pudding, brandy butter (gf)

Poached crab apple and tonka bean ice cream (gf) (dfa)

White chocolate & chestnut delice

(v) denotes vegetarian, (v+) denotes can be made vegan

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details.

Please note there is a discretionary service charge of 12.5%