

D

Festive Private Dining

Savoury

Truffled celeriac soup, sourdough bread (v,v+)
Torchéd mackerel, preserved lemon, mixed leaves
Chicken & leek terrine, caramelised onion chutney,
toasted sourdough

The Main Event

Roasted crown of turkey, roasted potatoes,
buttered carrots & sprout tops, gravy
Roast rump of beef served pink, roasted potatoes,
buttered carrots & sprout tops, gravy
Butternut squash & smoked cheddar Wellington, roasted potatoes,
buttered carrots & sprout tops, vegetarian gravy (v+)
Roasted & pan-seared sea bass, winter vegetable bubble & squeak,
sauce vierge

To Finish

Christmas pudding, brandy butter
Panettone bread & butter pudding, crème anglaise
Chocolate truffle torte, caramelised pear

Including a glass of fizz on arrival
£53 for off-peak | £63 peak

(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%