



Christmas Menu 2016

*We would like to introduce our Christmas party menu in addition to our private dining menus.
Seasonal oysters and caviar are available upon request.*

Cured Chalk Stream trout with roe,
avocado and horseradish

Or

Twice baked Cropwell Bishop Stilton soufflé



Halibut with Savoy cabbage, smoked salmon lardons

Or

Fallow deer venison with black peppercorn

Served with Hasselback potatoes, honey truffle parsnips



Traditional Christmas pudding, Brandy sauce and butter

Or

Crème caramel with Sauternes jelly and golden raisins



Coffee and mince pies

75.00

— Turkey —

Available as a pre-order for a minimum of 10 guests

Roast Norfolk turkey

Hasselback potatoes, honey truffled parsnips, Brussels sprouts with bacon and chestnuts

250.00

all other prices are individual