

Christmas Choice Menu 2018

Our Christmas menus are available in addition to our private dining menus.

Groups of up to 10 guests can choose on the day, for groups of 11 and over we require a set menu or a pre-order one week in advance of the event.

Native lobster with Russian salad

or

Venison carpaccio, quince and hazelnut salad

or

Twice baked Cropwell Bishop Stilton soufflé



Halibut with Savoy cabbage and smoked salmon lardons

or

Beef fillet Rossini

or

Truffle, pine nut and mushroom risotto

Served with roast potatoes and honey glazed carrots



Traditional Christmas pudding

Brandy sauce and butter

or

Trinity cream with pineapple and Jurançon wine

or

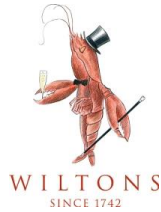
Pear and chocolate frangipane tart with crème fraîche ice cream



Coffee and mince pies

110.00

Prices are in Pounds Sterling and include 20% VAT. A discretionary service charge of 15% will be added to your bill. Please note, due to seasonal and market fluctuation, some dishes may not be available. A suitable alternative will be offered.



Christmas Set Menu 2018

Secret Smokehouse 'London Cure' smoked Scottish salmon



Roast Norfolk turkey
Roast potatoes, honey truffled parsnips
Brussels sprouts with bacon and chestnuts



Traditional Christmas pudding
Brandy sauce and butter

75.00

— Turkey —

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

Roast Norfolk turkey
Roast potatoes, honey truffled parsnips
Brussels sprouts with bacon and chestnuts

250.00

Seasonal oysters and caviar are available upon request.