

Menu

CHRISTMAS PRIVATE DINING MENU

OUR CHRISTMAS FEAST IS DESIGNED TO BRING PEOPLE TOGETHER AROUND THE TABLE TO SHARE FOOD AND ENJOY THE HOLIDAYS WITHOUT HAVING TO WORRY ABOUT THE COOKING. THE MENU IS BUILT SO THAT YOU CAN PICK AND CHOOSE TO BUILD YOUR OWN MENU WITH THREE DIFFERENT PACKAGES TO HELP GUIDE YOU IN YOUR DECISION.

THE LITTLE CHRISTMAS FEAST, STARTING AT £65PP:

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THE CHRISTMAS FEAST, STARTING AT £85PP:

YOUR CHOICE OF ONE STARTER, ONE CHOICE OF CENTREPIECE MAIN, THREE DIFFERENT SIDES, GRAVY, AND DESSERT. SERVED FAMILY STYLE

ADD ADDITIONAL SIDES FOR £5.50PP, SAUCES £3.50, STARTERS
ADD ADDITIONAL MAIN DISH (PRICING PER PERSON DEPENDING ON CHOICE)

THE ULTIMATE CHRISTMAS FEAST, PRICING UPON REQUEST

BUILD YOUR BESPOKE MENU WITH AS MANY CHOICES AS YOU WANT. STARTERS AND DESSERTS CAN BE SERVED EITHER FAMILY STYLE OR INDIVIDUALLY PLATED, AND THE MAIN FEAST WILL BE SERVED FAMILY STYLE FOR ALL TO SHARE.

Menu

STARTERS

- VENISON CARPACCIO, PICKLED WILD MUSHROOMS, CHARRED SHALLOTS, PECORINO (SFD,D)
- CLASSIC BEEF TARTARE WITH NORDIC CRISP BREAD (M,G,SFD,E,)
- TOMATO TARTARE WITH TARRAGON DRESSING SERVED WITH SOURDOUGH TOAST (SFD,G,F,)
- PORK CHEEK CROQUETTES, GREEN GODDESS SAUCE, SHALLOT AND PARSLEY SALAD (G,SFD,E,D)
- CONFIT CELERIAC, BROWN BUTTER MISO GLAZE, CRISPY ONIONS AND CHIVES (C,SOY, D, M)
- BEETROOT GRAVAD LAX STYLE SALMON, PICKLED CUCUMBER ON BUTTERED RYE BREAD (F,SFD,D,G)

THE FEAST

CENTREPIECE MAINS

- BEEF WELLINGTON (D,E,GM)
- CRISPY PORK BELLY WITH APPLE SAUCE
- ROAST BEEF
- ROAST TURKEY
- ROAST GOOSE
- ROAST CHICKEN
- PORCHETTA OF HERB FILLED PORK BELLY
- BAKED FISH, CHARRED LEEKS, SMOKEY BEURRE BLANC, VONGOLE (F,D,E,SFD)
- CRISPY GNOCCHI, CAPERS, SAGE, BROWN BUTTER, PINE NUTS (G,SFD,D)
- WHOLE ROASTED CAULIFLOWER, CAULIFLOWER PURÉE, PRESERVED LEMON BROWN BUTTER SAUCE (D,SFD)
- HASSELBACK ROASTED BUTTERNUT SQUASH WITH BROWNED BUTTER AND GOATS CHEESE (D,SFD)

Menu

SIDES

CRISPY ROAST BRUSSELS SPROUTS WITH (ADD BACON LARDONS £2PP,
CHESTNUTS £2PP, CHERRIES £1PP)

ROAST POTATOES WITH SAGE AND ROSEMARY

DUCK FAT ROAST POTATOES

1000 LAYER POTATO

POTATOES DAUPHINOISE (D,M)

CELERIAC AND POTATO CHEVRE GRATIN (D,M)

BUTTERY MASHED POTATOES (D)

POTATO AND PARSNIP PURÉE (D)

TWICE BAKED CAULIFLOWER CHEESE (D)

CHARRED LEEKS WITH BLUE CHEESE SAUCE AND LEEK DUST (D,SFD)

MAPLE ROASTED CARROTS (ADD TRUFFLE £1.50PP)

HONEY ROASTED PARSNIPS

SAUTÉED KALE

CREAMED SPINACH (D)

SAGE AND ONION STUFFING -V AND VG OPTIONS AVAILABLE (G,D,C)

GREEN BEANS, TOASTED SHALLOTS (D)

GARLIC AND HERB MUSHROOMS (D)

ROASTED BUTTERNUT SQUASH SALAD WITH GOAT CHEESE AND PEA
SHOOTS (D)

SAUCES

RED WINE JUS (SFD)

BEARNAISE SAUCE (E,D,SFD,M)

PEPPERCORN

SAUCE(D,SFD)

GRAVY (G)

CHIMMICHURRI (SFD)

BEURRE BLANC

(E,D,SFD,M)

Menu

DESSERTS

WINTER PAVLOVA WITH BRAMLEY APPLE AND BLACKBERRY
COMPOTE (E)

CHESTNUT PROFITEROLES (N,D,G,E)

WHITE CHOCOLATE PANNA COTTA WITH SPICED BERRY SAUCE AND
GINGER SNAPS (D,G,)

PECAN PIE WITH VANILLA BRANDY ICE CREAM (N,E,G,SFD,D)

CHOCOLATE TART WITH SALTED PISTACHIOS(G,D,N,E)

MINCE PIE, BRANDY CREAM (N,SFD,D,G)

WARM CHOCOLATE FONDANT WITH POURING CREAM (G,D,E)

MULLED WINE POACHED PEARS WITH VANILLA CREME ANGLAISE
(SFD,D,E)

CHOCOLATE MOUSSE PROFITEROLES (D,G,E,)