



PRIVATE DINING
CELEBRATION MENU 2010
OR FOR GROUPS OF SIX AND OVER
22ND NOVEMBER - 24TH DECEMBER

Artichoke and chestnut soup
Treacle cured salmon with blinis and horseradish cream
Broccoli and stilton quiche, apple and chicory salad
Rillettes of duck, celeriac rémoulade

Roast free-range turkey with traditional trimmings
Char-grilled dry aged rib eye steak, café de paris butter
Pan-fried sea bass, cod brandade, lobster jus
Roast butternut squash, warm spiced lentil salad

(Served with brussels sprouts with chestnuts, duck fat roast potatoes, honey roast carrots and parsnips)

Classic Christmas pudding with brandy sauce
Chocolate fondant, pistachio ice cream
Traditional sherry trifle
Selection of artisan cheeses, served with biscuits and chutney

Coffee and mince pies

£35 per person

Available for lunch and dinner. Reduced prices available on selected days, subject to availability. Local terms & conditions apply. A 10% service charge will be added to your bill. All our prices include VAT.

CHRISTMAS
PARTY ROOM RATES

£89 ROOM
ONLY

From 22nd November
to 24th December.
Subject to availability