



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

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

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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 brussel sprouts with chestnuts, duck fat roast potatoes, honey roast carrots and parsnips)

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

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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

£125 ROOM  
ONLY

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