

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.