



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

CHRISTMAS
PARTY ROOM RATES

£115 ROOM
ONLY

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

Artichoke and chestnut soup

Treacle cured salmon with blinis and horseradish cream

Broccoli and stilton quiche, apple and chicory salad

Rilletto 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 brussel 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

from £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.