

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

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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 brussels 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

Lunch £25 per person

Dinner £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.