

Festive Private Dining Menus

The Classic | £66 per person

Oven-roasted pumpkin & coconut soup
with chili-sage croutons

Teriyaki glazed crispy duck confit
with Jerusalem artichoke risotto, Brussels sprout leaves and pickled cranberries

Sticky toffee & date pudding
with salted caramel, vanilla ice cream

Add tea, coffee and homemade mince pies to your menu for £6 per person

The Deluxe | £75 per person

Turmeric & star-anise cured Scottish salmon
with Devon crabmeat, green apples, pomegranate and wasabi mayonnaise

Grilled Welsh lamb cutlets
with chestnut & mint crust, potato terrine, roasted squash and green beans

Mixed spice rum baba
with ginger ice cream, custard and cranberries

Add tea, coffee and homemade mince pies to your menu for £6 per person

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The Grand | £95 per person

Tuna tartare

with English mustard dressing, caramelised Cerney Ash, fried quail's egg, baby mâche

Kaffir-lime sorbet with Oscietra caviar

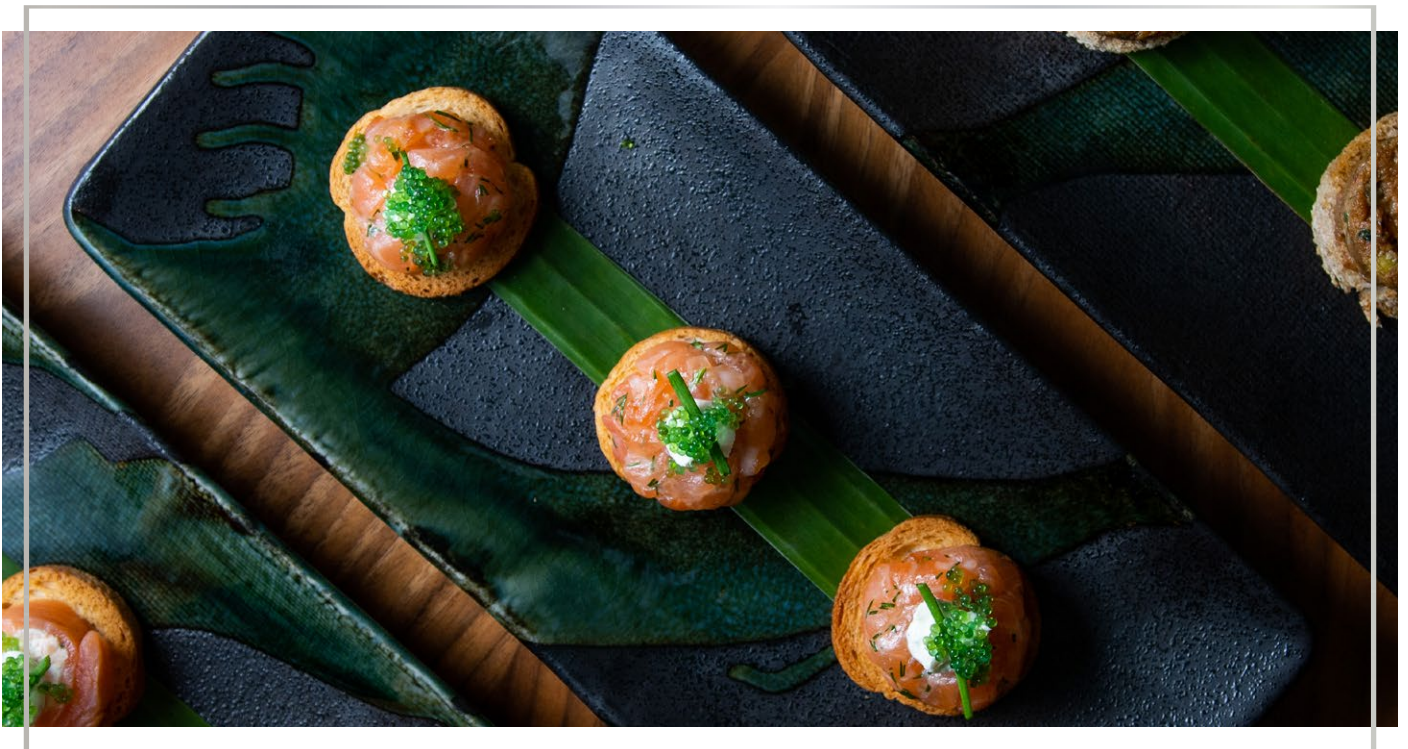
Beef fillet "Rossini"

with charred duck foie gras, baked forest mushroom tart, tenderstem broccoli and Perigord truffle jus

Roasted hazelnut macaroon

with mulled wine poached pear and oranges

Add tea, coffee and homemade mince pies to your menu for £6 per person



Festive Bowl Food

Cold £12 per item (Minimum 20 guests)

Spiced pineapple salad, aromatic tofu, lambs' lettuce

Tuna tartare with avocado, soft quail's egg, pickled ginger

Caramelised goats' cheese, lentil & apple salad, fig balsamic

Roasted pumpkin salad, duck confit, baby spinach, lemon & tahini dressing

Salad of Devon crab, Brussels sprout leaves, orange, cucumber, mustard

Beef tataki, pickled cranberries, watercress, truffle dressing

Hot £12 per item (Minimum 20 guests)

Hoisin duck bao bun, pickled red cabbage, crispy skin, Japanese mayo

Tamarind glazed crispy chicken with walnuts and pomegranate

Smoked salmon burger, wakame, horseradish remoulade, brioche bun

Truffled wild mushroom risotto, mascarpone & candied chestnuts

Lemon sole fingers & skinny fries

Pumpkin gnocchi in white wine sauce, preserved lemon and sage

Sweet £10 per item (Minimum 20 guests)

Mixed spice choux with poached pear ragout

Sticky toffee & prunes pudding with Brandy Chantilly

Valrhona bitter-sweet chocolate & pistachio bomb with orange ragout

Cinnamon apple & pecan crumble, caramel ice cream

Festive Eton Mess with sour cherries & shaved chocolate