

Festive Private Dining Menus

Two courses £55 per person / Three courses £60 per person

Starters

Ham hock & root vegetable terrine

Piccalilli / beetroot / grilled focaccia

Oven-roasted butternut squash & coconut soup (V)

Provençal goats' cheese puri

Yellowfin tuna tartare

Honey-soy dressing / tobiko / gyoza crackers

Mains

Teriyaki glazed crispy duck confit

Braised red cabbage / caramelized braised shallots

Wild mushroom & Somerset Brie cheese tart (V)

Tenderstem broccoli / shaved Parmesan / watercress / balsamic reduction

Seafood Pappardelle

Native lobster / tiger prawns / squid / cherry tomatoes / Parmesan cheese

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Dessert

Coffee crème brûlée (V)

Fresh rosemary / thin almond crisp

Exotic fruit salad (VE)

Mandarin sorbet

Roasted hazelnut chocolate sphere (V)

Baileys ice cream / hot salted caramel sauce

