



Christmas Packages

CHRISTMAS DINNER PACKAGE

Champagne on arrival
Canapés
Three-course dinner
£55 per person

Upgrade with:

Wine
Water
Digestive
£79 per person

CHRISTMAS LUNCH PACKAGE

Champagne on arrival
Canapés
Three-course lunch
£38 per person

Upgrade with:

Wine
Water
£54 per person

FINE DINING CHRISTMAS DINNER

Champagne on arrival
Canapés
Three-course dinner
Upgraded wines
Dessert wine
Water
Digestive
£90 per person

Extra benefits included in all packages:

- Christmas Crackers • Christmas Novelty Boxes • Christmas Decorations
- These packages are available until 31 December.*

All prices include VAT at the current rate.

A discretionary service charge of 10% will be added to parties of 8 and above



Sample Group Lunch Menu

Starters

Swede Soup (V)

Quail Scotch eggs, sweet corn purée, pickled cauliflower (V)

Pumpkin and pear salad, chervil, baby spinach (V)

Main Courses

Meat of the day, Port braised shallot, neeps,
wild mushrooms and swede

Cured ham wrapped Norfolk Bronze turkey tournedos
*Chestnut stuffing, ham croquette, Jerusalem artichoke puree,
roast ratte potatoes, cranberry sauce
(Please allow 20 minutes cooking time)*

Skate wing, salsify, baby spinach, red wine fish sauce

Baby squash stuffed with chestnuts and root vegetables (V)

Desserts

Christmas pudding, Brandy sauce

Maple and pecan tart, spiced pumpkin dome

Clementine panna cotta, sable and meringue crumbs,
blood orange granita

A selection of British cheeses from Neal's Yard
Quince jelly, homemade crackers

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Sample Group Dinner Menu

Starters

Celeriac and apple soup (V)

Truffle mushroom, roasted hazelnuts

Seared red mullet, avocado and tomato tarte fine

Tomato dressing

Seared West Country 'Black Label' beef fillet

Cashel blue, William pear, endive, sweet mustard sauce

Main Courses

Char-grilled T-bone of halibut

*Cod cheek crisp, Lyonnais potatoes, asparagus,
tartare sauce*

Cured ham wrapped Norfolk Bronze turkey tournedos

*Chestnut stuffing, ham croquette, Jerusalem artichoke puree,
roast ratte potatoes, cranberry sauce
(Please allow 20 minutes cooking time)*

Grilled West Country "Black Label" sirloin steak

Duck fat chips, field mushroom, broccoli tops, choron sauce

Chickpea cakes (V)

*Stuffed baby aubergine, red pepper purée, Greek yoghurt,
carrot and guindilla salad*

Desserts

Christmas pudding

Brandy sauce

Warm raspberry flan

Vanilla panna cotta, raspberry shot

Amaretti cheesecake

Coffee cream, Kahlua sauce

A selection of British cheeses from Neal's Yard

Quince jelly, homemade crackers

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