

*Christmas 2021*  
**BANQUETING MENU**

*Starters*

Chicken liver parfait, port jelly glaze, red onion marmalade,  
shaved chestnut and sour dough toast

Citrus cured salmon, fromage blanc, herb purée, lemon gel,  
citrus granola and cucumber

Beef carpaccio, horseradish cream, capers, pickled plums, smoked almonds  
and tarragon purée

Goats cheese souffle, dried tomato and chive beurre blanc, baby spinach (v)

Roasted heritage carrots, cardamom shortbread, carrot purée, toasted hazelnuts,  
coffee powder and chervil (vegan)

*Mains*

Roast turkey tournedo with cranberry, sage and onion stuffing,  
all the traditional accompaniments

Crisp sea bream wrapped in bread, roast parsnip, coconut & pea puree,  
red pepper and chilli puree, turmeric and coriander potatoes

Duck breast, smoked garlic and potato puree, sprouts with chestnuts,  
roasted red onion, duck leg and mushroom croquette

Roast cod, wild mushroom, baby onion and potato fricassee, crisp pancetta  
and braised baby gem

Caramelised slow cooked beetroot, burrata and black truffle tortelloni,  
puffed rice and truffle beurre blanc

Pumpkin and sage ravioli, delicata pumpkin puree, sage crisps, toasted  
pumpkin seeds, dark chocolate and cinnamon

*Desserts*

Traditional Christmas pudding, brandy sauce and red currants

Gingerbread mousse, orange gel, roasted chocolate crumb and orange sorbet

Warm date and banana sponge with spiced caramel and vanilla ice cream

Winter berry compote, pistachio curd, crisp meringue and star anise ice cream

Mulled wine & brown sugar poached pear roulade, nutmeg shortbread, cinnamon ice cream

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. Menu subject to change.

Exactly like *nothing else*