



PRIVATE DINING MENU

£45 per person

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Smoked salmon blini

Pumpkin soup, mascarpone & toasted pumpkin seeds (v)

Duck liver parfait, truffle salad

Seared scallops, cauliflower puree & crispy pancetta

Pickled beetroot carpaccio, goats cheese, walnuts & lemon chive dressing (v)

Rib-eye steak, wild mushroom fricassee, chips

Norfolk bronze turkey, stuffed with chestnut & sage, seasonal roast vegetables

Sea bream, braised fennel, mussel & saffron veloute

Spinach & ricotta ravioli, sage & chestnuts (v)

Christmas pudding, brandy sauce

Vanilla cheesecake, kirsch cherries

Salted caramel chocolate tart, clotted cream

English cheese, quince & oatcake biscuits

Coffee & petit fours

