

FESTIVE PRIVATE DINING



TO START

ROAST GARLIC AND WHITE ONION VELOUTÉ (V)

feta cheese muffin

HAM HOCK TERRINE

toasted sourdough, onion chutney, rocket

SALT COD BRANDADE

lemon, dill, crisp rye bread

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MAIN

PAN SEARED CHICKEN BREAST

wild mushroom, sage, anna potatoes, garlic french beans

ROAST SALMON FILLET

shallot rosti, caper and lemon essence, tender stem broccoli

SWEET POTATO AND PIQUILLO PEPPER PAVE (V)

sweet peeper and tomato compote

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TO FINISH

TRADITIONAL CHRISTMAS PUDDING

brandy sauce, nutmeg ice cream

GINGERBREAD CHEESECAKE

steam ginger custard

CHEESE AND BISCUITS

celery, grapes, onion chutney

COFFEE & SWEET MINCE PIES