



SEATED EVENTS

SAMPLE CHRISTMAS MENU

Styles of Service: Fixed choice @ £45pp or Choice of 4 @ £55

Fixed Choice: please select one dish from each course for the entire party. (Max 100 guests)

Choice of 4: select four dishes per course, guests order from this selection once seated. (Max 45 guests)

Appetisers

House made pappardelle, garlic olive oil, parmesan, shaved truffle
Baked goats cheese, roasted pepper, broad bean salad, honey dressing
Lobster and fennel broth, salmon keta
Soft shell crab niçoise salad, quail egg
Salt and pepper prawns, chilli, lime, coriander
Seared scallops, cauliflower, light curry foam
Terrine of squab breast, foie gras, sauternes jelly, beetroot salad
Duck liver pate, quince jam, toasted brioche
Baked Christmas ham, honey clove dressing

Mains

Wild mushroom and morel pithivier, red wine butter sauce
Baked spinach and goats cheese stuffed beef tomato
Whole lemon sole, Mediterranean vegetables, gremolata
Pan-fried John Dory, steamed clams, dill butter
Corn-fed chicken breast, prosciutto, green beans
Roast turkey, winter vegetables, cranberry jus
Moroccan spiced pheasant breast, Israeli cous cous, sweet chutney
Wild boar saddle, chestnuts, caramelised ginger peaches, apricot brandy reduction
Lamb chops shashlik, sweet potato wedges, rosemary and garlic
Braised lamb shank, glazed winter vegetables, parsnip puree
Rib eye on the bone, house cut chips, pink peppercorn jus

Desserts

Rum flamed pear and apple strudel, pecan ice cream
Vanilla crème brûlée, shortbread
Baked ricotta tart, almonds, honey
Chocolate mud pie, caramelised condensed milk
Mars bar soufflé, peanut brittle ice cream
Traditional pudding, brandy custard
English cheese board, wholemeal fig toast, quince paste

Additional courses are available and subject to a supplementary charge. Please speak to your Event Manager for further information. Some dishes may contain or have traces of nuts. Please ask your server for clarification. Menus are subject to seasonal variations. Prices are inclusive of VAT.