



WEDNESDAY EVENING FESTIVE

PRIVATE DINING DINNER

FESTIVE PRIVATE DINING DINNER MENU

3 COURSES £75

STARTERS

Soup of the Day (VE) (GF available)

Home-made bread

Honey-drizzled Beetroot & Goats Cheese Stacks (V) (GF available)

Home-made bread, beetroot purée, home-made heritage beetroot crisps, balsamic glaze

Parmesan Fondant

Balsamic glaze

Bresaola (GF)

Air-dried salted beef, rocket, Parmesan shavings, shallots, capers, truffle oil

Pan-fried Tiger Prawns (GF available)

White wine, garlic, chilli, home-made bread

Hand-dived Scallops (GF)

Cauliflower & pea purée, charred asparagus, marinated shallots, caviar & salmon roe

Smoked Salmon (GF available)

Marinated with beetroot, served with capers, shallots, Mascarpone & lemon cream, home-made bread

MAIN COURSES

Served with seasonal vegetables and roasted potatoes for the table to share

Home-made Ravioli with Gorgonzola and Fresh Black Truffle

Mushroom sauce

Oven-baked Aubergine with Feta (GF) (V/VE available)

Mixed vegetables, pomodoro sauce, olive oil, balsamic glaze

Traditional Roast Turkey Parcel au Jus

(can be served without the Parma ham)

Parma ham, onion & sage stuffing, cranberry sauce, kale

Slow Cooked Shank of Lamb (GF)

Mashed potatoes, rosemary, red wine jus

28 Days Aged Aberdeen Angus Fillet Steak (10oz) (GF available)

Chipped potatoes, peppercorn sauce, grilled tomato

Linguine with Fresh Lobster (GF available)

Lobster and brandy bisque, Atlantic prawns, cherry tomatoes

Pan-fried Fillet of Halibut (GF)

Vin Blanc sauce with saffron, seasonal vegetables, home-made heritage beetroot crisps

DESSERTS

Christmas Pudding (V)

Brandy cream sauce, rum flambé

Warm Chocolate Fondant (V)

Vanilla ice cream, fresh berries

Noel's Red Velvet Cake

Cream cheese filling

Italian Cheese Selection (GF available)

Served with crackers, nuts and honey

Fruit Medley (V)

Fresh mixed fruits, fruit caviar, apple & honey syrup

Selection of Italian Ice Cream/Sorbet (GF, V & VE available)

Choose three scoops of vanilla, chocolate, strawberry, pistachio, Ferrero Rocher ice cream/lemon, raspberry or mango sorbet

INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where all main allergens are present.

For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan