



# FESTIVE PRIVATE DINING MENU



## STARTERS

**Salt-Baked Celeriac Velouté (v) (g)**  
*Vintage Cheddar, burnt pear, walnut*

**Hand-Dived King Scallop (g)**  
*Glazed pork belly, parsnip, Granny Smith apple, sea purslane*

**H Foreman Scottish Smoked Salmon (g)**  
*Traditional accompaniments*

**Native Lobster and Crayfish Cocktail (g)**  
*Marie Rose sauce, brown bread, lemon*

**Chicken Liver and Foie Gras Parfait (g)**  
*Madeira jelly, cherries, blackcurrant, brioche*  
*(Minimum five guests)*

**Mosaic of Game en Croûte**  
*Pear chutney, black mooli, pickled walnuts*

**Port Poached Pear (vg) (g)**  
*Heritage beetroot, candied walnuts, endive, honey mustard and thyme*

**Double-Baked Stichelton and Leek Soufflé (v)**  
*Granny Smith apple and walnut salad*

**Heritage Cauliflower (v) (g)**  
*Toasted almond, chicory, tahini, brown butter vinaigrette*

(v) vegetarian | (vg) vegan | (g) can be made gluten-free





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## MAINS

### Free-Range Kelly's Bronze Leg Turkey (g)

*Apricot and chestnut stuffing, pigs in blanket, roast potatoes, honey mustard glazed carrots and parsnips, Brussels sprouts, braised red cabbage, cranberry sauce, bread sauce, turkey gravy*

### Peppered Venison Rack (g)

*Braised red cabbage, sprout tops, parsnips, blackberry jus*

### Hereford Aged Beef Wellington

*Boulangère potatoes, Brussels sprouts, port and bone marrow jus  
(Minimum five guests)*

### Creedy Carver Duck Breast (g)

*Carrot, vanilla mashed potato, Cointreau jus*

### Roasted Fillet of Line-Caught Sea Bass (g)

*Leek fondue, sea purslane, Swiss chard, orange and grapefruit beurre blanc*

### Pan-Fried Halibut (g)

*Clams, sprout tops, cannellini bean fricassée*

### Wild Mushroom and Beetroot Wellington (v)

*Boulangère potatoes, Brussels sprouts, rosemary velouté*

### Spiced Roasted Cauliflower Heart (vg) (g)

*Carrot purée, brown rice fricassée*

### Salt-Baked Celeriac (v)

*Carrot, baby onion, Brussels sprouts, chestnuts, winter truffle*

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## DESSERTS

**Homemade Chesterfield Christmas Pudding (g)**  
*Frosted sugar redcurrants, brandy sauce*

**Bea Tollman's Baked Vanilla Cheesecake (v)**  
*Mulled fruit compote*

**Dark Chocolate Delice (v)**  
*Candied hazelnut, blood orange sorbet*

**Mulled Fruit and Vanilla Crème Brûlée (v) (g)**  
*Lemon Madeleine*

**Raspberry Trifle (v)**  
*Gingerbread cake, raspberry compote, vanilla custard*

**Sticky Toffee Pudding (v)**  
*Sticky date, caramel sauce, vanilla ice cream*

**Coconut & Vanilla Panna Cotta (vg) (g)**  
*Mulled fruit compote, coconut shavings*

**Steamed Maple and Pecan Pudding (v)**  
*Vanilla ice cream*

**Selection of Four British Cheeses From Neal's Yard Dairy (v) (g)**  
*Quince jelly, grapes, celery, crackers*

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