



## PRIVATE DINING

*£120 per person\**

Welcome Canapés served for all Guests

Earl Grey-Soaked Prune, Bacon, Pumpkin Purée

*£7 per person*

Cured Salmon Tartlet, Lime, Crème Fraîche, Caviar

*£7 per person*

Cep, Parmesan & Chestnut Arancini (V)

*£7 per person*

---

## STARTER

Baked Heritage Beetroots

*Salsify, Kohlrabi, Cashew Curd (V)*

Hand Rolled Strozzapreti

*Chicken Stock Emulsion, Chestnuts,  
Cavolo Nero, Black Truffle*

Secret Smoke House Salmon

*Pickled Cucumber, Dill, Buttermilk, Rye Bread*

Pressed Terrine of Yorkshire Game

*Pistachio, Redcurrant Jelly, Brioche*

---

## MAIN COURSE

Braised Cornish Turbot

*Romanesco, Lobster, Champagne Sauce*

Fillet of Lake District Farm Beef

*Carrot, Onion, Watercress, Black Truffle Jus*

Free Range Norfolk Bronze Turkey Wellington

*Sausage Stuffing, Baby Carrot, Jus Gras*

Slow Cooked Delica Squash

*Aged Acquerello Rice Risotto, Chestnut Crumble,  
Muscat Grape (V)*

- all main courses are served with -

*Roasted Potatoes, Carrots, Brussels Sprouts with Roasted Chestnuts, Parsnip*

---

## DESSERT

Chestnut & Blackcurrant Meringue

Christmas Pudding with Brandy Anglaise

Kumquat & Vanilla Yule Log

Selection of British & Continental Cheeses  
*Truffle Honey, Celery, Grapes & Peters Yard Crackers*

\* Same starter, main course and dessert for the group, with dietary requirements catered for separately.  
Pre-selected menu with 3 options per course at £140 per person (individuals' choices required 14 days before the event)

Food allergies and intolerances (V) Vegetarian (Ve) Vegan (\*) Vegan on request

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.