



Christmas 2015

Private Dining 30th November – 22nd December

Up to 24 guests

If you have up to 24 people, you have full choice of the menu below.

Over 24 guests

If your party is over 24 people, a **set** menu is required, **one** dish per course, from the menu below or for those who wish to offer their guests a choice, a **pre order, table plan and name cards with choices** would be required 7 days in advance of the date of event. (please advise of any dietary or allergen requirements).

£36.00 per person

(3 courses including panache of vegetables, coffee, mince pie and Christmas cracker)

Roasted parsnip soup (v)

Confit Gressingham duck leg, fig chutney, seasonal leaves

Roulade of smoked salmon, fresh water prawns and cream cheese, beetroot and horseradish

Twice baked blue cheese soufflé, spiced apple, walnuts and celery

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4oz Scottish beef fillet, winter truffle mash, buttered kale, porcini mushroom sauce

Roasted free range turkey, traditional trimmings, sage & chestnut stuffing

Line caught wild fish, fondant potato, cauliflower and sprouting broccoli, almond beurre noisette

Roasted winter squash and ricotta cannelloni, wilted greens (v)

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Opus Christmas pudding, vanilla butter, brandy sauce

Egg nog crème brulee, chocolate sable

Chocolate & orange tart, spiced cranberry sorbet

Apple & raisin strudel, cinnamon custard

Please advise your waiter before ordering if you have any allergies or dietary requirements.