

## FESTIVE PRIVATE DINING MENUS

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### CANAPES

The perfect amuse bouche on arrival, our delicious canapes are priced at **£28 per person**, which includes a choice of 5 items.

#### Cold

Colston Bassett Stilton, Dried Apricot, Celery, Walnut <sup>(V) (\*G/F)</sup>

Sweet Potato & Thyme Gougère <sup>(V)</sup>

Whipped Chicken Liver Parfait, Truffle, Brioche

Smoked Salmon, Cream Cheese & Chive Roulade, Salmon Caviar <sup>(G/F)</sup>

Beetroot & Cranberry Tartlet <sup>(V) (\*VG)</sup>

#### Hot

Portland Crab & Salmon Fishcake, Caper Emulsion

Venison Sausage Roll

Turkey & Pepper Brochette, Satay Sauce <sup>(\*G/F)</sup>

Pheasant & Rosemary Arancini

Caramelised Onion, Black Olive, Anchovy Galette

Executive Chef Ian Howard

Changes to the menu are at the chef's discretion. Please inform us of any allergy or dietary requirement so we may assist you.

Given advance notice, items marked with an \* can be adapted to accommodate the particular dietary requirement.

(V) Vegetarian, (VG) Vegan, (\*VG) Vegan on request, (G/F) Gluten-Free, (\*G/F) Gluten-Free on request

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.

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### SET MENUS

Available from 6 to 48 guests, our three menu options are perfect when it comes to delicious, hassle-free dining. Our chef will happily prepare dietary options on request, provided we are given advance notice.

#### Holly

**From £55 per person**

Pumpkin Veloute, Sage & Croutons <sup>(VG) (G/F\*)</sup>

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Maple & Mustard Glazed Duck Confit, Roasted Sprouts, Mustard Sauce

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Classic Christmas Pudding, Brandy Butter, Orange Custard <sup>(\*G/F)</sup>

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British Cheese Selection, Peter's Yard Crackers, Spiced Pear Chutney, Grapes & Celery  
(£15 supplement per person)

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Coffee, Tea & Infusions, Mini Mince Pies

#### Mistletoe

**From £65 per person**

Salt Baked Celeriac Carpaccio, Apple, Hazelnut And Truffle <sup>(VG) (G/F)</sup>

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Cured Salmon, Pickled Cucumber, Beetroot Relish, Horseradish & Dill

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Roast Bronze Turkey, Sage & Thyme Stuffing, Pigs In Blankets, Duck Fat Roasties, Sprouts & Bacon, Crushed Roots

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Sticky Toffee Pudding & Vanilla Ice Cream

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To share on the table:

Baked Tunworth Cheese, Truffle Honey, Flat Breads  
(£18 supplement per person)

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Coffee, Tea & Infusions, Mini Mince Pies

**Executive Chef Ian Howard**

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(V) Vegetarian, (VG) Vegan, (\*VG) Vegan on request, (G/F) Gluten-Free, (\*G/F) Gluten-Free on request

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### Snowflake

From £85 per person

*This option must be pre-ordered, with a table plan and dietary requirements provided in advance.*

Salt Baked Celeriac Carpaccio, Apple, Hazelnut & Truffle <sup>(VG) (G/F)</sup>

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Cured Salmon, Pickled Cucumber, Beetroot Relish, Horseradish & Dill

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Roast Bronze Turkey, Sage & Thyme Stuffing, Pigs In Blankets, Duck Fat Roasties, Sprouts & Bacon, Crushed Roots

Or

Fillet of Beef Wellington, Buttered Savoy Cabbage, Fondant Potato, Red Wine Jus

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Classic Christmas Pudding, Brandy Butter, Orange Custard <sup>(\*G/F)</sup>

Or

Black Forest, Mousse , Brownie & Cherry

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British Cheese Selection, Peter's Yard Crackers, Spiced Pear Chutney, Grapes & Celery <sup>(V)</sup>

(£15 supplement per person)

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Coffee, Tea & Infusions, Petit Fours

Executive Chef Ian Howard

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## PRIVATE DINING MENUS

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### REDUCED A LA CARTE MENU

Available for up to 6 guests, our a la carte menu option is the ideal choice when it comes to providing a variety of delicious choices for your invitees. Guests may choose from a selection of three starters, three main courses and three desserts with the option to add an additional cheese course.

#### STARTERS

Pumpkin Veloute, Sage & Croutons <sup>(G/F\*)</sup> £12

Salt Baked Celeriac Carpaccio, Apple, Hazelnut & Truffle <sup>(VG) (G/F)</sup> £14

Cured Salmon, Pickled Cucumber, Beetroot Relish, Horseradish & Dill £14

#### MAIN COURSES

Braised Venison Haunch, Red Cabbage, Salsify, Dauphinoise Potato £36

Grilled Monkish, Potato Gnocchi, Chestnuts, Smoked Bacon & Pumpkin <sup>(G/F)</sup> £27

Strozzapretti, Wild Mushrooms, Lincolnshire Poacher, Sprout Tops <sup>(V)</sup> £23

#### DESSERTS

Classic Christmas Pudding, Brandy Butter, Orange Custard <sup>(G/F\*)</sup> £9

Cherry Mascarpone Snow Globe £10

Black Forest, Mousse, Brownie & Cherry £10

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British Cheese Selection, Peter's Yard Crackers, Spiced Pear Chutney, Grapes & Celery <sup>(V)</sup>  
(£15 supplement per person)

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Coffee, Tea & Infusions, Mini Mince Pies £5

Executive Chef Ian Howard

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## FESTIVE DRINK PACKAGES

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### RUDOLPH'S CHOICE

Each guest receives a glass of Prosecco or Noughty Non-Alcoholic Sparkling,  
a half bottle of wine and mineral water.

Wines:

Malvasia 2020, Cantina di Venosa, Basilicata, Italy

Madregale Rosso 2020, Cantina Tollo, Abruzzo, Italy

From £30 per person

### FROSTY'S FAVOURITES

Each guest receives a glass of Champagne or Noughty Non-Alcoholic Sparkling,  
a half bottle of wine and mineral water.

Wines:

Zapallar Outer Limits Sauvignon Blanc 2021, Montes, Aconcagua, Chile

Swartland Rouge 2020, Kloof Street, Coastal Region, South Africa

From £45 per person

### SANTA'S TIPPLES

Each guest receives a glass of Champagne or Noughty Non-Alcoholic Sparkling,  
a half bottle of wine and mineral water.

Wines:

Chablis, domaine Collette Gros 2019, Burgundy, France

Malbec 'Ultra' 2017, Kaiken, Mendoza, Argentina

From £55 per person

All vintages subject to change.

Executive Chef Ian Howard

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## DRINK RECEPTION PACKAGES

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### PROSECCO RECEPTION

Includes one glass of Prosecco or Naughty Non-Alcoholic Sparkling per person  
and a selection of three different canapés

From £25 per person

### DELUXE PROSECCO RECEPTION

Includes two glasses of Prosecco or Naughty Non-Alcoholic Sparkling per person  
and a selection of five different canapés

From £45 per person

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### CHAMPAGNE RECEPTION

Includes one glass of Champagne or Naughty Non-Alcoholic Sparkling per person  
and a selection of three different canapés

From £45 per person

### DELUXE CHAMPAGNE RECEPTION

Includes two glasses of Champagne or Naughty Non-Alcoholic Sparkling per person  
and a selection of five different canapés

From £60 per person

Executive Chef Ian Howard

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