

## *Christmas Party Lunch Menu 2017*

*2 courses £21.50 3 courses £25.50*

### **Starters**

Jerusalem artichoke soup with roasted corn, spring onion & truffle oil and a homemade olive oil roll

Winter vegetable terrine, aubergine purée, frisee and carrot crisps

Home cured gravadlax, marinated raisins, horseradish cream and wontons

Confit duck leg rilette, beetroot & orange compote and toasted foccacia

### **Mains**

Roast breast of turkey with pigs in blankets, glazed carrots & parsnips, brussel sprouts, roast potatoes, cranberry & sage stuffing, bread sauce, cranberry sauce and gravy

Roasted pheasant breast, roast celeriac, curly kale, blackberry purée and a pheasant jus

Game pie topped with a shortcrust pastry lid with tenderstem broccoli and sautéed potatoes

Pan seared fillet of bream, Chantenay carrots, crushed herb potatoes and a fennel sauce

Roasted butternut squash, spinach & red pepper filo parcel, feta cheese, confit tomato and a red pepper purée

### **Pudding**

Coffee & cardamom parfait, candied hazelnuts, shaved dark chocolate and an espresso gel

Chocolate mousse, mulled poached pear and a vanilla tuille

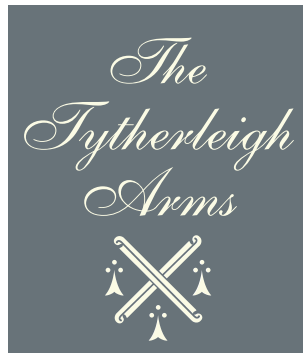
Figgy pudding, brandy Anglaise and red currants

Selection of British cheeses, homemade festive chutney and lavosh (£3 supplement)

### **Coffee & petit fours**

**A discretionary 12.5% service charge will be added to tables of 10 or more.**

**N.B. this menu is only available by prior arrangement, please see our Christmas booking information.**



## *Christmas Party Dinner Menu 2017*

*2 courses £25.50 3 courses £29.50*

### **Starters**

Jerusalem artichoke soup with roasted corn, spring onion & truffle oil and a homemade olive oil roll

Winter vegetable terrine, aubergine purée, frisee and carrot crisps

Home cured gravadlax, marinated raisins, horseradish cream and wontons

Confit duck leg rilette, beetroot & orange compote and toasted foccacia

### **Mains**

Roast breast of turkey with pigs in blankets, glazed carrots & parsnips, brussel sprouts, roast potatoes, cranberry & sage stuffing, bread sauce, cranberry sauce and gravy

Roasted pheasant breast, roast celeriac, curly kale, blackberry purée and a pheasant jus

Game pie topped with a shortcrust pastry lid with tenderstem broccoli and sautéed potatoes

Pan seared fillet of bream, Chantenay carrots, crushed herb potatoes and a fennel sauce

Roasted butternut squash, spinach & red pepper filo parcel, feta cheese, confit tomato and a red pepper purée

### **Pudding**

Coffee & cardamom parfait, candied hazelnuts, shaved dark chocolate and an espresso gel

Chocolate mousse, mulled poached pear and a vanilla tuille

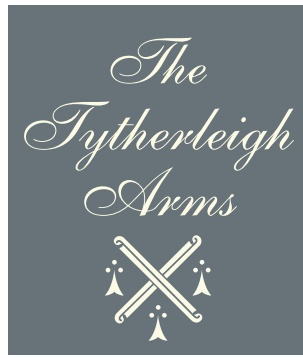
Figgy pudding, brandy Anglaise and red currants

Selection of British cheeses, homemade festive chutney and lavosh (£3 supplement)

### **Coffee & petit fours**

**A discretionary 12.5% service charge will be added to tables of 10 or more.**

**N.B. this menu is only available by prior arrangement, please see our Christmas booking information.**



## Christmas Party Booking Information 2017

The Christmas lunch and dinner party menus are available from:

Friday 1st December until Friday 22nd December 2017

Lunch parties-Monday to Saturday

Evening parties-Monday to Friday

A non-refundable deposit of £15.00 per person is required to confirm the booking for the party. This can be paid by credit/debit card (by phone or in person) or by company cheque (no personal cheques) or cash.

A discretionary 12.5% service charge will be added to tables of 10 or more.

The balance (after the deduction of the deposit paid) is payable at the end of the party - by credit/debit card, company cheque (no personal cheques) or cash.

Please let us know the menu choices for each person a minimum of 7 days ahead.

We require a list of what each person is having, as this will enable us to serve everybody with their choices without any confusion.

Please let us know at the same time about any special dietary requirements.

Our wine list is available on our website. If you are likely to require quite a lot of one particular wine, please let us know so that we have sufficient available and ready- chilled or at room temperature.

Please make sure that your party arrives on time at the agreed booking time! If you would like pre-meal drinks then please arrive 15-20 early so that we can have you seated promptly at the agreed booking time.

We only book a few tables in each half hour, as all the food is prepared and cooked to order in the kitchen, so a delay with one party can affect the dining pleasure of all subsequent guests.

(Tables for lunch party bookings need to be vacated by 4.30p.m. so that we can prepare the restaurant for dinner).