



# December Private Dinner Party Menu

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## Starter

Roscoff onion, aged Comte, oxtail, madeira consommé

Hand picked crab, crab hollandaise, slow cooked egg yolk, English muffin

Spinach and pumpkin agnolotti, smoked pumpkin velouté , sage, pinenuts (noGF)

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## Mains

Haddon estate venison, quince, parsley root, chestnut, chocolate and cranberry bordelaise sauce

Cod , artichoke, salsify, kale, brandade raviolis, beurre rouge

Celeriac and winter truffle pie, wild mushrooms, goats milk cheddar, soy butter (noGF)

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## Dessert

Christmas pudding parfait, blood orange, Cointreau sauce(noGF)

Madagascan sugar baked custard, pear, ginger, raisins and spiced rum

A selection of three cheeses with crackers, malt loaf, celery, grapes & crab apple jelly

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*Dishes can be modified upon request; however, we cannot guarantee that any items are completely allergen free due to being in a kitchen that contains ingredients with allergens*

*Fresh filter coffee, cappuccino, espresso, a wide variety of teas, lemon & mint infusions served with petit fours £6.75pp*

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£75.00 per person

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*12.5% service charge added to your final bill*