



PRIVATE DINING MENU 2024

TO START

Carrot and parsnip soup

Parsnip crisps

Smoked chicken, ham hock and parsley terrine

Fig relish, micro salad

Home cured salmon

Dill cream cheese, pickles, shallots, mixed garden herbs

Beef carpaccio

Greek feta crumb, homemade tomato chutney

Grilled halloumi and tomato tart

Basil pesto

TO FOLLOW

Roasted breast of chicken

Pigs in blankets, sage and apricot stuffing, goose fat roasted potatoes, Brussels sprouts, chantenay carrots, green beans, honey glazed parsnips, demi glace

Pan roasted fillet of stone bass

Fondant potato, sautéed spinach, confit shallots, salsa verde

Winter squash, spinach and feta Wellington

Cocotte potatoes, green beans and peppercorn sauce

Braised lamb shoulder

Gratin potato, apricot relish, pea puree

Homemade parmesan gnocchi

Tomato and basil pesto, sage and onion crumb

TO FINISH

Traditional Christmas pudding

Brandy butter sauce

Dark chocolate delice

Honeycomb ice cream

White chocolate cheesecake

Winter fruit coulis, minted meringue

Mulled wine poached pear

Granola, mandarin sorbet

Sticky toffee pudding

Rum, raisin ice cream

Tea, coffee and warm mince pies

Hand PICKED
HOTELS

This is a sample menu. Dishes and prices correct at time of publishing.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If more information about allergens is required, please ask a member of the team.