



**PRIVATE ROOM
SEASONAL FEASTING MENU
DECEMBER 2018
£ 69**

Our Seasonal Feasting Menu features the best ingredients the season has to offer. It includes a selection of shared snacks and starters, a plated first course, a main course of your choice for the whole party to share served with side bowls of seasonal vegetables, and a dessert.

We can cater to all dietary requirements

Please see a sample menu below. Please note, this is a sample menu, although on the day your menu will follow the same structure with a similar balance of dishes.

SHARED STARTERS

Crumbled rye sourdough, raw butter

Truffled potato croquette, aioli

Pastrami cured salmon, fried capers, watercress

Chicken liver parfait, winter truffle

Game terrine, cranberry

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FIRST COURSE

Cornish cod, burnt leeks, smoked eel, parmesan sauce

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MAIN COURSE

Please select ONE of the following for the whole table to share:

Fosse Meadows Bronze turkey

Stuffed saddle of Blackface lamb

Forerib of Hereford beef

Middle White Porchetta

Venison saddle

Cornish mofish

Sprouts & bacon || Pommes Boulangere || Parsnips & pears

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Truffled Tunworth, fig chutney, brown bread crackers (£10 supplement)

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DESSERT

Madagascan chocolate, husk custard, milk jam, caramelised white chocolate

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information