



PRIVATE DINING ROOM FESTIVE FEASTING MENU DECEMBER 2021

During December we offer our Festive Feasting Menu for you and your group to share.
We can cater to any dietary requirements or particular requests.

£54 per person

FIRST COURSES & SNACKS

Truffled artichoke croquette, black pepper mayonnaise

Smoked cod roe, walnuts & chicory

Sourdough & Stilton soda bread, butter

Pastrami cured salmon, pickled daikon, horseradish, fennel pollen

Guinea fowl & foie gras terrine, pear & saffron chutney

ADDITIONAL SNACKS FOR THE TABLE

Chicken liver parfait, winter black truffle (£8 per person supplement)

Exmoor caviar, confit potato, nori (£8 per person supplement)

OPTIONAL EXTRA COURSE

Steamed shellfish, citrus & herbs (£7 per person supplement)

White truffle risotto (£15 per person supplement)

MAIN COURSE

The centrepiece of the feast is a cut of meat prepared that day by our in-house butchers next door. Please select one of the following for your table.

Highland bone in ribeye

Stuffed saddle of Yorkshire lamb

Bronze turkey, trimmings

Honey roast parsnips | Brussel sprouts, apple, bacon & chestnuts

OPTIONAL CHEESE COURSE

A plate of peak condition cheeses from the QCH shop (£15 per cheese plate)

DESSERT FOR THE TABLE

Mont Blanc