



PRIVATE DINING ROOM
FESTIVE FEASTING MENU - DECEMBER 2022

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.

£95 per person

FIRST COURSES & SNACKS

Exmoor caviar, confit potato
Smoked short rib croquette, English mustard mayonnaise
Selection of QCH breads, salted butter
Salt cod brandade, celery, radish, olive oil
Pastrami cured salmon, horseradish, watercress
Chicken liver & foie gras parfait, winter black truffle

FISH COURSE

Turbot, beurre blanc

MAIN COURSE

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

Highland beef
Stuffed saddle of Yorkshire lamb
Bronze turkey, trimmings

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

OPTIONAL CHEESE COURSE

Stichelton, fig, port, walnut bread (£15 per plate)

DESSERT FOR THE TABLE

Drunken pecan tart, Christmas pudding ice cream