

CHRISTMAS PRIVATE DINING MENU 1

available from 20th November until 24th December
£55 per person

STARTERS

Potted Kiln Smoked Salmon Rillettes
pickled shallot & herb salad, herb toast

Spiced Beef Carpaccio
truffle celeriac remoulade,
parmesan, rocket

Curried Parsnip Soup
fermented parsnip, pickled raisins,
curry oil (v)

MAINS

Breast of Bronze Turkey
bacon, creamed brussel sprouts & chestnuts,
duck fat roasted potatoes, gravy

Braised Beef Leg Steak
celeriac puree, crispy shallots, red wine jus

Roast Cod Fillet
chive & olive oil creamed potatoes, saffron sauce,
roast leeks

Baked Chestnut & Sage Gnocchi
salt baked swede, blue cheese crust,
mushroom dressing (v)

DESSERTS

Traditional Tom's Kitchen
Christmas Pudding
brandy butter, custard

Winter Berry Trifle
crème Chantilly

Pecan Pie
rum & raisin ice cream

SIDES all £4

Selection of Seasonal Vegetables • Mashed Potatoes • Roast Potatoes

BRITISH CHEESES

Additional Course £10 • In place of a dessert £5 supplement

*All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present.
If you have any allergen enquiries, please ask a member of our team. (v) Please note parmesan can be removed on request*

CHRISTMAS PRIVATE DINING MENU 2

available from 20th November until 24th December
£40 per person

STARTERS

Chicken Liver & Foie Gras Parfait
brioche, chutney, cornichons

Treacle Cured Salmon
beetroot yoghurt, pickled cucumber, dill

Spiced Squash & Carrot Soup
za'atar, sweet potato crisps (v)

MAINS

Grilled Herdwick Lamb Leg Steak
orange & bulgur wheat salad, almonds, lamb jus

Smoked Cornish Haddock
sweet potato & cauliflower chowder,
pickled raisins, shiitake mushrooms

Squash, Shiitake Mushroom & Kale Salad
coconut & cashew dressing (v)

DESSERTS

Blackberry & Pear Crumble
custard

Chocolate Eclair

Daily Selection of Homemade Ice
Cream & Sorbet

SIDES all £4

Selection of Seasonal Vegetables • Mashed Potatoes • Roast Potatoes

BRITISH CHEESES

Additional Course £10 • In place of dessert £5

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If you have any allergen enquiries, please ask a member of our team. (v) Please note parmesan can be removed on request*

SHARING PLATES

Plates are based on 6 to 8 people

Meat & Fish Sharing Board £27

Cheese Straws £16

Big Chips £7.5

parmesan & truffle mayonnaise

Selection of Vegetarian Tarts £12.5

Cheeseboard £28

seasonal chutney, biscuits

PRE-DINNER CANAPES

Choice of 4, £8 per person / Choice of 6, £10 per person

COLD

Chicken Liver & Foie Gras Parfait

brioche, chutney, cornichons

Treacle Cured Salmon

soda bread

Homemade Ricotta

dried herbs, balsamic

WARM

7 hour Lamb Croquette

Mushroom & Gruyere Tarts

Basil Muffin

mascarpone & sundried tomatoes

SUBSTANTIAL CANAPES

Choice of 4, £10 per person / Choice of 6, £15 per person

Choice of 8, £19 per person

COLD

Steak Tartare

sourdough toast

Chicken Liver & Foie Gras Parfait

brioche, chutney, cornichons

Treacle Cured Salmon

soda bread

Homemade Ricotta

dried herbs, balsamic

WARM

Mini Cheese Burgers

7 Hour Lamb Croquettes

Spicy Devonshire Crab Cake

cucumber & quinoa salsa

Goujons of Sole

tartare sauce

Basil Muffin

mascarpone & sundried tomatoes

SWEET

Pistachio Madeleine

Mini Berry Brulee

Burnt Lemon Tarts

Mini Chocolate Brownie Brulee

Mini Mince Pie

CHRISTMAS WINE PACKAGES

For your event, pick your wines from our a la carte wine list or enhance your experience by choosing one of the packages below. Prices are based on 1 glass of each wine per person. Packages must apply to the whole group and cannot be mixed.

FESTIVE FAVOURITES £32

Champagne Irroy 'Carte d'or', Brut NV (125ml)
Chardonnay 'Cuvee Alexandre', Casa Lapostolle, Casablanca Valley, Chile '13 (175ml)
Grenache Blend, Côtes du Rhône, Domaine de La Guicharde 'Cuvée Léon', Rhône Valley, France '15 (175ml)

A DUSTING OF FRANCE £35

Champagne Irroy 'Carte d'or', Brut NV (125ml)
Chardonnay, Petit Chablis, Domaine des Hates, Burgundy, France '14 (175ml)
Merlot Blend, Château Croix de Rambeau, Lussac St Emilion, Bordeaux, France '12 (175ml)

THE CHRISTMAS PACKAGE £45

Champagne Irroy 'Carte d'or', Brut NV (125ml)
Sauvignon Blanc, Sancerre, Sylvain Bailly 'La Galette', Loire Valley, France '15 (175ml)
Tempranillo Blend, Rioja, Bodegas López de Heredia 'Viña Cubillo Tinto Crianza', Spain '08 (175ml)
Ruby Reserva Port, Quinta do Passadouro, Portugal NV (75ml)

