

# CHRISTMAS PRIVATE DINING MENU 1

available from 20<sup>th</sup> November until 30<sup>th</sup> December  
£37.50 per person

## STARTERS

Traditional Smoked Salmon  
shallots, capers, lemon mayonnaise,  
soda bread

Pressed Ham Hock Terrine  
piccalilli, sourdough toast

Curried Parsnip Soup  
fermented parsnip, truffles  
croutons (v)

## MAINS

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

Pan-fried Cornish Cod Fillet  
chive & olive oil creamed potatoes, saffron sauce,  
roast leeks

Sage & Pumpkin Risotto  
candied chestnuts (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 20<sup>th</sup> November until 30<sup>th</sup> December

£50 per person

## STARTERS

Steak Tartare  
egg, sourdough

Spicy Devonshire Crab Cake  
cucumber & quinoa relish

Homemade Ricotta  
dried herbs, balsamic (v)

## MAINS

225g Cumbrian Rump Steak  
whipped béarnaise butter & crispy shallot crust

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

Roast Fillet of Cod  
white bean & chorizo casserole

Winter Green Risotto  
kale, spinach, Ticklemore goats cheese (v)

## DESSERTS

Traditional Tom's Kitchen  
Christmas Pudding  
brandy butter, custard

Chocolate & Peanut Butter Marquise  
salted caramel ice cream, peanut brittle

Pineapple Tarte Tatin  
stem ginger ice cream

## BRITISH CHEESES

Selection of British Cheese  
biscuits, seasonal chutney

## SIDES all £4

Selection of Seasonal Vegetables • Mashed Potatoes • Roast Potatoes

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# 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)

