



PRIVATE DINING AND CHRISTMAS PARTY MENU

Laminated brioche, Guinness butter

Marmite English custard tart

Roasted scallop, smoked leek, razor clam

Or

Duck and foie gras terrine, spiced plum, Port poacher

Mouneyrac pear

Loe Turbot, roasted celeriac, salsify roe butter emulsion

Or

Beef ribeye, aubergine and miso, braised New Forest

mushroom, sauce bordelaise

Or

Maryfield farm turkey, traditional trimmings

70% chocolate tart, smoked milk ice cream

Or

Lincolnshire Poacher, Baron Bigod, Lanark Blue

£95 per person