



FESTIVE PRIVATE DINING MENU 1

3 COURSES 55

STARTERS

Soup of the Day
(VE) (GF available)
Home-made bread

Crispy Calamari
Tartare sauce

Salmon Gravlax (GF available)
Beetroot, dill, fresh strawberries,
lemon & Prosecco gel,
home-made focaccia

Chicken Liver Parfait (GF available)
Caramelised, red onions,
rocket, home-made bread

**24-month Aged
Parma Ham** (GF available)
Fig chutney, Parmesan foam,
pangrattato, balsamic glaze

**Burrata with Fresh
Black Truffle**
(V) (GF available)
Butternut squash,
carpaccio, crostini

MAIN COURSES

(Served with seasonal vegetables and
roasted potatoes for the table to share)

**Porcini Mushroom Risotto
with Fresh Black Truffle**
(GF, V or VE available)
Fresh black truffle, garlic,
white wine, Parmesan

Pan-fried Fillet of Salmon
Beetroot mash, teriyaki sauce

Linguine alla Marinara (GF available)
Mussels, king prawns, octopus,
squid, tiger prawn, cherry tomatoes,
lobster and brandy bisque

**Traditional Roast
Turkey Parcel au Jus**
Parma ham, onion & sage stuffing,
cranberry, kale

**28 Days Aged Aberdeen Angus
Rib-eye Steak 10oz** (GF available)
Chipped potatoes, peppercorn sauce,
grilled tomato, rocket

Corn-fed Chicken Supreme (GF)
Fondant potato, grilled mushrooms,
roasted pepper sauce

DESSERTS

Christmas Pudding (V)
Brandy cream sauce, rum flambé

Noel's Red Velvet Cake
Cream cheese filling

Apple Tart (V)
Shortcrust pastry, caramelised apples,
caramel, Italian meringue

Chocolate Brownie (VE)
Raspberry sorbet

**Selection of Italian
Ice-cream/Sorbet**
(GF, V & VE available)
Please ask for flavours

Italian Cheese Selection
(GF available)
Served with crackers,
nuts and honey

INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where all main allergens are present. For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan