



FESTIVE PRIVATE DINING MENU 2

3 COURSES 75

STARTERS

Soup of the Day

(VE) (GF available)

Home-made bread

Burrata with Fresh

Black Truffle (V) (GF available)

Butternut squash carpaccio,
crostini

Salmon Gravlax (GF available)

Beetroot, dill, fresh strawberries,
lemon & Prosecco gel,
home-made focaccia

Pan-fried Tiger Prawns (GF available)

Garlic butter, chilli & white wine sauce,
home-made bread

24-month Aged

Parma Ham (GF available)

Fig chutney, Parmesan foam,
pangrattato, balsamic glaze

Braised Beef Croquettes

Parmesan, fresh rosemary,
Parmesan sauce

Honey-drizzled Beetroot

& Goats Cheese Stacks (GF available)

Homemade bread,
beetroot purée, walnuts, tuille

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

Tagliolino Pasta with

Fresh Lobster (GF available)

Half lobster, lobster and brandy bisque,
king prawns, cherry tomatoes

Pan-fried Halibut (GF)

Roasted cauliflower, spicy nduja,
garden peas, garlic gel

Traditional Roast

Turkey Parcel au Jus

Parma ham, onion & sage stuffing,
cranberry, kale

10 Hours Slow-cooked

Shank of Lamb (GF)

Mashed potatoes, baby carrots,
grilled shallots, red wine jus

Aberdeen Angus

Fillet Steak 8oz (GF available)

Chipped potatoes, peppercorn sauce,
grilled tomato, rocket

Handmade Ox Cheek Ravioli

Parmesan sauce, red wine jus,
fresh black truffle

DESSERTS

Christmas Pudding (V)

Brandy cream sauce, rum flambé

Noel's Red Velvet Cake

Cream cheese filling

Italian Panettone (V)

Warm vanilla custard,
dessert wine accompaniment

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