



## **Festive private dining**

*Minimum 15 guests*

*Sample Menu*

### **Three-courses £42.50, including coffee and petit fours**

*Pre-order is required a minimum 10 days before your event*

#### **Starters**

Confit guinea fowl, Roasted celeriac, Pedro Ximenez jelly, toasted hazelnut

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Horseradish pannacotta, fermented chicory, sweet & sour pear

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Cured mackerel, kohlrabi slaw, nasturtium pesto

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Roasted cauliflower, toasted yeast, brioche crumb, iced celery

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#### **Main Courses**

Huntsham farm pork belly, butternut squash spelt, puffed pork skin, kale

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Hake roasted in curry spices, parsnip ragu, samphire, white wine cream sauce

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Venison haunch, celeriac galette, date ketchup, olive oil split sauce

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Wild mushroom pasta, pickled shimeji's, crispy onions

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#### **Desserts**

Cranberry and date delice, feuilletine, cranberry ice cream

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Chocolate brownie, cocoa, damson yoghurt

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Christmas pudding, festive granola, brandy caramel syrup

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Chocolate waffle, banana & chocolate chip, caramel syrup