



Private Dining and Party Menu 2023

Starters



Ballotine of Chalk Stream trout, kohlrabi, pickled cucumber, yuzu dressing

Heritage carrot terrine, pickled carrot ribbon, kale pesto, hazelnut and orange dressing, chervil VE

Pressed Gloucester ham hock and confit chicken, soft herbs, apple and raisin chutney, grilled sourdough bread

Mains

Pan seared Atlantic cod, bubble and squeak, shaved fennel, saffron bouillabaisse

Plant based cumin lamb, grilled Mediterranean vegetables, minted couscous VE

Roast traditional bronze turkey, cranberry and orange stuffing, roast potatoes, roast root vegetables, brussels sprouts, pigs in blankets, roast gravy

Desserts

Traditional Christmas pudding with brandy sauce
(Gluten free & vegan Christmas pudding available on request)

Baileys Chocolate cheesecake, chocolate ganache

Vegan pavlova with winter berries VE

Coffee and mince pies

