

# CHRISTMAS PRIVATE DINING MENU 1

available from 20<sup>th</sup> November until 30<sup>th</sup> December  
£37.50 per person

## STARTERS

Traditional Smoked Salmon  
shallots, capers, lemon mayonnaise,  
soda bread

Pressed Ham Hock Terrine  
piccalilli, sourdough toast

Curried Parsnip Soup  
fermented parsnip, truffles  
croutons (v)

## MAINS

Breast of Bronze Turkey  
bacon, creamed brussel sprouts & chestnuts,  
duck fat roasted potatoes, gravy

Pan-fried Cornish Cod Fillet  
chive & olive oil potatoes, saffron sauce, roast leeks

Sage & Pumpkin Risotto  
candied chestnuts (v)

## DESSERTS

Traditional Tom's Kitchen  
Christmas Pudding  
brandy butter, custard

Winter Berry Trifle  
crème Chantilly

Pecan Pie  
rum & raisin ice cream

## SIDES

Selection of seasonal vegetables £4 • Mashed Potatoes & Roast Potatoes £4

## BRITISH CHEESES

Additional Course £10 • In place of a dessert £5 supplement

*All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. If you have any allergen enquiries, please ask a member of our team. (v) Please note parmesan can be removed on request*

# CHRISTMAS PRIVATE DINING MENU 2

available from 20<sup>th</sup> November until 30<sup>th</sup> December

£50 per person

*Please note, the dishes on this menu are subject to change due to seasonality.*

*Menu 2 dishes will be confirmed in October 2017*

## STARTERS

Steak Tatare  
egg, sourdough

Spicy Crab Cake  
cucumber & chilli relish

Homemade Ricotta  
dried herbs, balsamic (v)

## MAINS

225g Cumbrian Rump Steak  
béarnaise or peppercorn sauce

Breast of Bronze Turkey  
bacon, creamed brussel sprouts & chestnuts,  
duck fat roasted potatoes, gravy

Hot Smoked Salmon Niçoise Salad  
French beans, new potatoes, sun-dried tomatoes,  
black olives, capers, balsamic dressing

Truffled Polenta  
wild mushrooms, globe artichokes,  
mushroom dressing (v)

## BRITISH CHEESES

Selection of British Cheese  
biscuits, seasonal chutney

## SIDES

Selection of seasonal vegetables £4 • Mashed Potatoes & Roast Potatoes £4

## DESSERTS

Traditional Tom's Kitchen  
Christmas Pudding  
brandy butter, custard

Winter Berry Trifle  
crème Chantilly

Pecan Pie  
rum & raisin ice cream

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# CHRISTMAS WINE PACKAGES

*For your event, pick your wines from our a la carte wine list or enhance your experience by choosing one of the packages below. Prices are based on 1 glass of each wine per person. Packages must apply to the whole group and cannot be mixed.*

## FESTIVE FAVOURITES £32

Champagne Irroy 'Carte d'or', Brut NV (125ml)  
Chardonnay 'Cuvee Alexandre', Casa Lapostolle, Casablanca Valley, Chile '13 (175ml)  
Grenache Blend, Côtes du Rhône, Domaine de La Guicharde 'Cuvée Léon', Rhône Valley, France '15 (175ml)

## A DUSTING OF FRANCE £35

Champagne Irroy 'Carte d'or', Brut NV (125ml)  
Chardonnay, Petit Chablis, Domaine des Hates, Burgundy, France '14 (175ml)  
Merlot Blend, Château Croix de Rambeau, Lussac St Emilion, Bordeaux, France '12 (175ml)

## THE CHRISTMAS PACKAGE £45

Champagne Irroy 'Carte d'or', Brut NV (125ml)  
Sauvignon Blanc, Sancerre, Sylvain Bailly 'La Galette', Loire Valley, France '15 (175ml)  
Tempranillo Blend, Rioja, Bodegas López de Heredia 'Viña Cubillo Tinto Crianza', Spain '08 (175ml)  
Ruby Reserva Port, Quinta do Passadouro, Portugal NV (75ml)

