

# CHRISTMAS PRIVATE DINING MENU 1

available from 20<sup>th</sup> November until 30<sup>th</sup> December  
£55 per person

## STARTERS

Potted Kiln Smoked Salmon Rillettes  
pickled shallot & herb salad, herb toast

Spiced Beef Carpaccio  
truffle celeriac remoulade,  
parmesan, rocket

Curried Parsnip Soup  
fermented parsnip, pickled raisins,  
curry oil (v)

## MAINS

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

Braised Beef Leg Steak  
crushed celeriac puree, red wine  
shallots, crispy shallots

Roast Cod Fillet  
chive & olive oil potatoes, saffron sauce, roast leeks

Baked Chestnut & Sage Gnocchi  
salt baked swede, blue cheese crust,  
mushroom dressing (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 Potato & Roast Potatoes £4

## BRITISH CHEESES

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

## EARLY BOOKING OFFER

Book an event for any date between the 20<sup>th</sup> November & 8<sup>th</sup> December, by September 30<sup>th</sup> & enjoy £10 off per person. Valid for events with a minimum of 12 guests & on Menu One only.

*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 20th November until 30th December  
£40 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

Chicken Liver & Foie Gras Parfait  
brioche, chutney, cornichons

Spicy Crab Cake  
cucumber & chilli relish

Homemade Ricotta  
dried herbs, ricotta (v)

## MAINS

Chicken Schnitzel  
red pepper relish, courgette

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)

## DESSERTS

Sticky Toffee Pudding  
date ice cream

Pecan Pie  
vanilla ice cream

Daily Selection of Homemade Ice  
Cream & Sorbet

## SIDES

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

## BRITISH CHEESES

Additional Course £10 • In place of dessert £5

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If you have any allergen enquiries, please ask a member of our team. (v) Please note parmesan can be removed on request*

# 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)

