



FESTIVE GROUP DINING

2026



Menus are available from 21 November, 2026 – 30 December, 2026



FESTIVE PLATED MENU

£110/PP

TO BEGIN

Roasted Jerusalem artichokes, coffee, whipped tofu, quinoa & parsley
Burrata, pumpkin & chestnut
Seabass carpaccio & citrus dressing
Game terrine & mostarda

TO FOLLOW

Beetroot gnocchi pesto
Roast Turkey, Stuffing & Vin Jaune Sauce
Seared Fillet of Loch Duart salmon, Saffron Sauce, Mussels

SIDES FOR THE TABLE

Crushed potatoes & shallots
Brussels sprouts
Honey-glazed parnip, marjoram

DESSERT

Christmas pudding with brandy sauce
Chocolate fondant with caramel ice cream



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To note, all menus are individually plated, kindly pre-select each option for your party
Group set menus are a 6 person minimum.



FESTIVE PLATED MENU

£150/PP

TO BEGIN

Roasted Jerusalem artichokes, coffee, whipped tofu, quinoa & parsley
Burrata, pumpkin & chestnut
Game terrine & mostarda
Scallop, black truffle & bread sauce

TO FOLLOW

Beetroot gnocchi, pesto
Roast Turkey, Stuffing & Vin Jaune Sauce
Steamed turbot, citrus beurre blanc, trout roe
Grilled Lamb, roasted apple purée, sage demi-glace

SIDES FOR THE TABLE

Crushed potatoes & shallots
Brussels sprouts
Honey-glazed parsnip, marjoram

Tagliolini, parmesan cream & white truffle supplement(3g): £50

DESSERT

Christmas pudding with brandy sauce
Chocolate fondant with caramel ice cream
Chesnut Montblanc



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