



3 Course Festive Menu

Available for Private Dining

Menu

AGED BEEF CARPACCINO

Truffle & Mushroom, Smoked Marrowbone Toast

SAGE ROASTED YORKSHIRE CHEIKEN

“Pigs in Blankets”, Parsnip, Quince

AGED LAKE DISTRICT BEEF FILLET

Smoked Marrow Bone, White Root Gratin, Sweet Leeks, Parsley

CLEMINTINE BRÛLÉE

Salted walnuts, Toffee, Chocolate Choux

Your choice of freshly ground Colombian Huila & El Salvador
Blend Coffee, served with Festive Chocolates.

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£100.00 per person

Market availability can vary, we reserve the right to alter individual dishes and menus if necessary.

All prices include VAT @ 20%. An optional 12.5% service charge will be added to your bill.