



Fully Inclusive Christmas Celebration

Available for Private Dining

Lisa and our Head Sommelier have created this fully inclusive Christmas entertainment package, taking the stress out of deciding on menus and wine selection.

To start your Celebrations

Two glasses of Louis Roederer Collection 242 Champagne, served with a selection of 3 Festive snacks

Your Classic Christmas Menu

CORNISH CRAB TART

Apple, Caviar, Champagne

250ml glass of Chablis, Seguinot-Bordet, France, 2017

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JERUSALEM ARTICHOKE CAPPUCINO

Cheese and Truffle “Toast”

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SALT AGED BEEF FILLET

Mushroom “Bourguignon”, White Root Gratin

250ml glass of Reserva, Alta, marques de Murrieta, Spain, 2013

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“BLACK FOREST GATEAUX”

Steeped Cherries, Almond

70ml glass of Elysium, Black Muscat, Andrew Quady, California, 2016

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

Fully inclusive price **£190.00** per person

Champagne & Canape Reception, 4 Course Classic Menu, Matched Wines, Belu Mineral Water, Coffee & Chocolates

Add A selection of five cheeses from The Courtyard Dairy

Served with Peter’s Yard Crackers & Homemade Bread

Fully inclusive price with cheese **£205.00** per person

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