

# @venue

## Dinner Xmas Party Menu 3 courses - £45.00 pp

For parties between 10 and 30 people we ask that you select a maximum of 3 starters, 3 main courses & 3 desserts.  
For parties between 30 and 50 we ask that you choose 2 choices per course.  
For parties over 50 we ask that you choose 1 choice per course.

All prices are inclusive of VAT but exclusive of beverages and a 12.5% gratuity.  
All bookings must be confirmed and secured with valid credit card details; cancellations received less than 24 hours prior to the booking will be charged a cancellation fee of £20 per person.

**Dishes marked + carry a supplement**

### Starters

Truffled celeriac soup  
Smoked duck, foie gras, bitter leaf salad  
Baby spinach, avocado & Roquefort Salad  
Foie gras & date terrine, pear compote, toasted brioche +2.50pp  
House cured gravlax, honey mustard dressing, mixed leaves  
Griddled scallops with Jerusalem artichoke puree, krones, mimosa dressing +2.00pp  
Wild mushroom risotto, Perigord truffle

### Main Courses

Pan fried fillet of sea bream, artichokes, sun blushed tomato, herb nage  
Roast Atlantic halibut, buttered leeks, caviar beurre blanc + 2.50pp  
Roast Barbary duck breast, orange and honey glaze, sprout tops  
Roast Goose breast with cranberry sauce & pigs in blankets  
Roast fillet of pork, apples puree & watercress  
Tournedos Rossini, truffle jus + 4.50pp

A vegetarian option is available on the day

All main courses are served with a selection of seasonal vegetables

### Desserts

Crème brûlée  
Christmas pudding soufflé (15 mins )  
White chocolate cheesecake, cherry compote  
Lemon tart  
Seasonal fruit crumble with custard  
Chocolate and raspberry cake with crème fraîche

### Cheese

Board of British cheeses for the table +15.00 (serves 4 to 5 persons)