

PRIVATE DINING MENUS

FESTIVE SUNDAY ROAST

Available Sunday 11am - 4pm

Welcome your guests with a delicious selection of canapés, perfect for starting the event.
Contact us to inquire about our menu options

2 COURSES £50

MAINS

Roast chicken or roast beef

Served with Yorkshire puddings, rosemary roast potatoes, green beans with almonds, carrot and swede mash, finished with red wine gravy

DESSERT

Christmas pudding

With almonds, redcurrants and brandy vanilla cream

3 COURSES £60

STARTER

Oak smoked salmon

Black pepper, lemon and dark rye bread

MAINS

Roast chicken or roast beef

Served with Yorkshire puddings, rosemary roast potatoes, green beans with almonds, carrot and swede mash, finished with red wine gravy

DESSERT

Christmas pudding

With almonds, redcurrants and brandy vanilla cream

Selection of cheeses 7.00 per person

With crackers, grapes, red onion and cranberry chutney

Salted caramel chocolate truffles (V) 3.00 per person

With a liquid caramel centre

Almond mince pies for the table (V) 3.00 per person

A discretionary optional service charge of 13.5% will be added to your bill.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.