



## PRIVATE DINING MENU

### STARTERS

Severn and Wye smoked and confit salmon terrine  
*Horseradish chantilly, fine salad, crispy bread*

Roasted tomato and bell pepper minestrone (ve)  
*Winter vegetables, pesto*

White cob chicken and ham hock  
*Tarragon mayonnaise, pickled girolles, honey mustard dressing*

### MAIN COURSES

Cornish cod  
*Crushed peas, buttered potatoes, shaved fennel & dill salad, warm tartar sauce*

Suffolk bronze turkey  
*Cranberry and orange stuffing, roast potatoes, roast root vegetables, Brussels sprouts, pigs in blankets, roast gravy*

Caramelised onion, squash and spinach pithivier (ve)  
*Harissa and squash puree*

### DESSERTS

Traditional Christmas pudding  
*Brandy sauce*

Black forest yule log  
*Cherry compote*

Cashew and Orange Cake (VE)  
*Mango sorbet*

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Coffee and Mince pies