



Toast to tradition menu

Enjoy a sparkling festive occasion with a classic three course seated dinner menu in our stunning State Rooms & Rooftop Terrace.

Please choose one dish per course for all guests.

Starters

Poached turkey & smoked chicken terrine served with cranberry preserve, rocket oil & brioche

Roasted garlic & butternut squash velouté with parmesan cream & lambs lettuce crumbs (v)

Yukon gold potato & smoked pancetta chowder with jalapeño corn bread

Hot smoked salmon served with grilled baby gem lettuce, shallots & lemon gel

Pumpkin fritters, baby corn & burnt butter served with maple syrup sauce & roasted cashew nuts (v)

Mains

Roast turkey crown & fondant potato served with glazed parsnips, carrots, Brussel sprouts & chestnut purée

Oven roasted lamb, creamy polenta, rainbow chard & maple jus

Traditional nut roast & fondant potato served with glazed parsnips, carrots, Brussel sprouts & chestnut purée (v)

Baked cod & warm chimichurri quinoa served with red pepper reduction, olive crumb & coriander

Chanterelle & chestnut risotto with truffle oil, shredded sprouts & hazelnuts (v)

Desserts

Christmas pudding, brandy Anglaise & winter berry compote (v)


Panettone, sour cherry & vanilla trifle (v)

Chocolate & spiced orange assiette (v)

Amaretto brûlée with mandarin Suzette, ginger bread ice cream (v)

British Isle cheeses with artisan breads & crackers, Autumnal fruit chutney (v)

Coffee & petits fours

 Green leaf symbolises a healthy lifestyle choice. (v) denotes vegetarian dishes. If you or your guests have any allergens or special dietary requirements, please let your Event Manager know and on the day speak to an Operations Manager. All prices are exclusive of VAT at prevailing rate. All menus are subject to seasonal changes. Prices are valid from 1st April 2017 - 31st March 2018.

