

# Festive Canapé Menu

## Savoury

Spiced pork and sage fritter, apple chutney

Smoked salmon roulade

Stilton mousse, parmesan sable, cranberry gel

Savoury sage and onion scone, truffle cream cheese (V)

Parmesan, black olive tapenade palmier (V)

## Sweet

Confit duck fritter, beetroot mayonnaise

> 3 Canapés for £9 5 Canapés for £14

Please note that a Discretionary Service Charge of 12.5% will be added to your bill

Some of our foods may contain nuts and other allergens.

If you have any special dietary requirements, please advise a member of the Events Team.



# Festive Private Dining Menu

### Priced at £62 per person

#### **Starters**

Winter game terrine, mulled blackberry, pain epice, spiced apple chutney

Citrus cured Loch Duarte salmon, smoked roe, mango and cardamon dressing

Portland crab salad, russet apple, pickled kohlrabi, nori seaweed

Westcombe dairy ricotta, beetroot and fig salad, candied walnut

#### Main courses

Please choose 3 starters from the above (to include dietaries)

Exmoor venison loin, pickled red cabbage, Jerusalem artichoke, valrhona manjari, sloe gin jus

Traditional Roast turkey, Sage and apricot stuffing, pigs in blankets, roast vegetables, turkey gravy

Chestnut mushroom and truffle agnolotti, salt baked celeriac, cep velouté, hazelnut dressing

Roasted Cornish cod, honey roasted parsnip, pak choi, sesame, chicken jus

Whaddon Grove farm lamb rump, cauliflower, soaked raisin, violet artichoke, lamb jus

Please choose 3 mains from the above (to include dietaries)

### Desserts

Baked mandarin cheesecake, stem ginger ice-cream, gingerbread crumb

Traditional Christmas pudding, brandy anglaise

Burnt butter parfait, hazelnut, mulled cider sorbet

Dark chocolate Paris brest, douglas fir, sorrel

Please choose 3 desserts from the above (to include dietaries)

Teas, Coffees & Petit Fours

Additional Courses

Chefs amuse bouche - £5 per person

A selection of British cheeses, quince jelly, crackers - £12 per person