



Private Dining Christmas Day Lunch

EXPERIENCE THE JOY OF FAMILY CHRISTMAS IN AN EXCLUSIVE PRIVATE DINING SETTING THIS FESTIVE SEASON. OUR WINDSOR LOUNGE IS THE PERFECT ROOM FOR YOUR LOVED ONES TO GATHER, EXCHANGE GIFTS AND MAKE MERRY.

WE WILL WELCOME YOU WITH A CHILLED GLASS OF MOET BEFORE YOU INDULGE IN A SUMPTUOUS 3-COURSE LUNCH, COMPLEMENTED BY HALF A BOTTLE EACH OF RED OR WHITE HOUSE WINE. A MINIMUM OF 30 AND A MAXIMUM OF 40 PEOPLE CAN ENJOY THIS EXCLUSIVE PACKAGE, WITH FOOD SERVICE TIMINGS AT 12:00PM OR 3:15PM.
THE SPACE IS AVAILABLE TO YOU FOR THE WHOLE DAY.

FROM £5,700 FOR 30 PEOPLE

STARTERS

JERUSALEM ARTICHOKE & TRUFFLE SOUP, PUFFED CRISPY WILD RICE (VG | GF | DF)
KING SCALLOP ROCKEFELLER GRATIN, SPINACH, PARMESAN
WILD MUSHROOM & SMOKED HAM HOCK VOL AU VENT, HERB SALAD

MAINS

ROAST NORFOLK TURKEY, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES, BRUSSELS SPROUT, PIGS IN BLANKET & TURKEY JUS
BEEF WELLINGTON, DAUPHINOIS POTATOES, TENDER STEM BROCCOLI, ROASTED ROOT, CABERNET WINE JUS
DOVER SOLE VERONIQUE, CREAM LEEKS, POMME CHATEAU, VERMOUTH & TARRAGON CREAM SAUCE (GF)
NUT ROAST WELLINGTON, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES, BRUSSELS SPROUT, VEGETABLE GRAVY (VG)

DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE, RUM RAISIN COMPOTE (V)
LIMONCELLO & RASPBERRY SEMI-FREDO, GRAND MARNIER TUILE (V)
ORANGE STEAMED PUDDING, VANILLA ICE CREAM, CUSTARD, WAFER (V)

PLEASE NOTE THAT THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

V- VEGETARIAN | VG - VEGAN | GF - GLUTEN FREE | DF - DAIRY FREE | EF - EGG FREE

