

# Private Dining Festive Party Nights

THIS CHRISTMAS, WHY NOT INDULGE IN AN EXCLUSIVE PRIVATE DINING EXPERIENCE WITH US? KICK OFF YOUR FESTIVE PARTY NIGHT PRIVATE DINING WITH A WELCOMING GLASS OF CHANDON. SAVOUR A DELIGHTFUL 3-COURSE DINNER IN OUR WINDSOR LOUNGE, PERFECTLY PAIRED WITH HALF A BOTTLE OF RED OR WHITE HOUSE WINE.

YOUR PRIVATE CHRISTMAS PARTY DOESN'T HAVE TO END THERE THOUGH! YOU CAN EITHER JOIN THE LIVELY DISCO IN OUR COAST RESTAURANT OR BASK IN THE TRANQUILLITY OF YOUR PRIVATE ROOM UNTIL MIDNIGHT. A MINIMUM OF 30 AND A MAXIMUM OF 40 PEOPLE CAN ENJOY THIS EXCLUSIVE PACKAGE.

ARRIVAL IS FROM 7:00PM AND DATES AVAILABLE ARE:  
6TH, 7TH, 13TH, 14TH, 20TH AND 21ST DECEMBER.

FROM £2,500 FOR 30 PEOPLE,

## STARTERS

POTATO & LEEK SOUP, TOASTED SUNFLOWER SEEDS (VG)

PÂTÉ DE CAMPAGNE, COARSE PÂTÉ & GREEN PEPPERCORN, CELERIAC REMOULADE, SOURDOUGH TOAST

## MAINS

ROAST NORFOLK TURKEY, SAGE & ONION STUFFING, ROAST POTATOES, ROASTED ROOT VEGETABLES,  
BRUSSEL SPROUTS, PIGS IN BLANKET & TURKEY JUS (DF)

ROASTED WILD COD FILLET, DILL & SHALLOT POTATO CAKE, FINE BEANS, TENDERSTEM BROCCOLI,  
SAUCE VIERGE (GF)

PORTOBELLO MUSHROOM WELLINGTON, SPINACH, RACLETTE CHEESE, CELERIAC PURÉE, ROCKET  
PESTO (V | EF)

## DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE (V | EF)

CHOCOLATE BLACK FOREST YULE LOG, CHANTILLY CREAM, CHOCOLATE STEM (V)

TREACLE TART & BITTER ORANGE WHIPPED CREAM (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

