



## DECEMBER PRIVATE DINING

Please select one choice per course for your entire party.  
Alternatives are available for your guests with dietary requirements.

Should you wish to offer your guests a choice of three options per course to pre-order from, please speak with your event coordinator who will confirm availability and advise the supplementary charges. Please note, choice menus cannot be accommodated in the Sky Lounge.

### STARTERS

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Roasted cauliflower soup with cardamom cured egg yolk, coconut yoghurt and coriander

Leek terrine with crème fraîche, tomato purée and sun dried tomato (V) (GF)

Pressing of smoked salmon with lime jelly, crispy quail egg, watercress & green apple remoulade and melba toast

Double baked cheddar soufflé with garlic cream (V)

Crispy shin of beef with spinach purée, apple glazed turnips and pickled chicory

Chicken terrine with roasted red pepper, dill mayonnaise, focaccia croute, roasted courgette and caperberries

Smoked haddock and sweetcorn chowder with confit egg yolk

Old bay spiced scallops with soft polenta and samphire (£3 supplement)



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### MAINS

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Jerusalem artichoke tart with stilton and chive crème fraiche, pickled shimeji mushroom and dried tomato (V)

Confit trout with lentils pancetta and herb mayo

Blade of beef with roast onion, Jerusalem artichoke purée, maple roasted carrot, roasted garlic and chive rosti

Pan roasted cod with ancho dust, chorizo white bean stew, and a crayfish and sweetcorn dressing

Mushroom risotto with winslade cheese and crispy shallot (V)

Chicken breast with pommes Anna, king oyster mushroom and kale

Poached turkey breast and crispy confit leg with cranberry and chestnuts, turkey crumb, roast carrot, roast potatoes, and a truffle and toast purée

Squash ravioli with roasted hazelnut and pumpkin seed granola (V)

Fillet of beef with oxtail croquette, grelot onions, mushroom purée and merlot vinegar (£15 supplement)



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### DESSERTS

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Egg & nutmeg custard tart with clotted cream (V)

Poached pear tatin with vanilla ice cream (V)

Bramley apple and blackberry crumble with crème anglaise (V)

Mascarpone mousse with coffee insert, marsala-soaked sponge and dulce de leche

Dark chocolate tart with clementine sorbet and honeycomb (V)

Milk chocolate and caramel mousse with pecans and chestnut ice cream (N)

Christmas pudding with rum and raisin ice cream

Cheese selection with crackers and apple ketchup (£5 supplement)

All menus are to be confirmed a minimum of 14 days prior to the event.  
Please note menus are subject to change.

For those with specific allergens that would like to know more about the dishes on our menus,  
please ask a member of our team who will be glad to assist.

(N) Contains nuts (V) Vegetarian (DF) Dairy free



## DECEMBER PRIVATE DINING - VEGAN

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### STARTERS

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Celeriac and apple soup

Butternut squash soup with toasted pumpkin seeds

Wild mushrooms on toasted sourdough with black truffle and watercress

Salt-baked Jerusalem artichoke with spinach purée, toasted almonds and salsa verde (N)

Leek terrine with spiced tomato purée and sun dried tomato (V) (GF)

### MAINS

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Roasted shallot tart with baby vegetables and spring truffle

Roasted king oyster mushroom with potato rosti, charred spring onion and parsley purée

Autumn vegetable risotto with tempura onion rings

Poached artichoke with cauliflower purée, roasted onion and herb emulsion

Pearl barley risotto with cherry tomatoes, rosemary and baby turnip

### DESSERTS

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Chocolate tart with clementine sorbet

Orange and cinnamon rice pudding with cardamon poached grapefruit

Bramley apple and blackberry crumble with vanilla ice cream

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