

CHAPTER ONE

RESTAURANT · BRASSERIE · TERRACE

PRIVATE DINING CHRISTMAS MENU 2019

£32.95 PER PERSON

AVAILABLE IN PRIVATE DINING LUNCH & DINNER 1ST DEC – 24TH DEC

VELOUTÉ OF CURRIED CAULIFLOWER (V)

SCOTTISH SALMON GRAVLAX, MARINATED BEETROOT & HERB MAYONNAISE

PRESSED CHICKEN & OYSTER MUSHROOM TERRINE, PICKLED MUSHROOMS & AIOLI MAYONNAISE

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TRADITIONAL ROAST BLACK FEATHERED TURKEY, CHESTNUT STUFFING, CHIPOLATAS & BACON

RED WINE BRAISED BEEF CHEEK, POTATO PURÉE, SAVOY CABBAGE, CRISPY SHALLOTS & RED WINE JUS

BAKED HERB CRUSTED SCOTTISH SALMON, SMOKED ANYA POTATOES, CHIVE & WHITE WINE VELOUTÉ

CELERIAC & TRUFFLE GRATIN, APPLE PUREE, DUKKAH SPICE & BITTER LEAVES (V)

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WARM CHRISTMAS PUDDING, VANILLA ICE CREAM & BRANDY SAUCE

WHITE CHOCOLATE DELICE, POACHED CRANBERRIES, MANDARIN JELLY & MANDARIN SORBET

SELECTION OF CHEESES

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COFFEE & MINCE PIES

ALL PRICES PER PERSON. ALL PRICES INCLUDE VAT.

A 12.5% GRATUITY WILL BE ADDED TO YOUR BILL. A £ 20.00 DEPOSIT IS REQUIRED PER PERSON WHEN BOOKING.

Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food/drinks to be free of any traces of allergens, including peanuts.