

Glass of Champagne on arrival followed by dinner

Canapés

Gruyère Cheese Choux Bun with a Mushroom Biscuit Crust

Poached Salmon Rillette, Toasted Sesame Glaze, Quince

Cured Duck Ham on A Buckwheat Blini, Apricot Gel

Starters

Gin Cured Salmon, Pickled & Roasted Beetroots, Beetroot Puree, Samphire, Seeded Toasts

Herb Fed Chicken Liver Mousse, Clementine & Pomegranate, Crispy Chicken Skin, Toasted Brioche

Roasted Parsnip Velouté, Crispy Parsnip, Apple & Shallot Dressing, GT Bread & Butter

Fish or Vegetarian

Pan Roasted Cod Loin, Smoked Mussel & Cucumber Sauce, Crispy Artichoke

Or

Roasted Artichoke, Artichoke Purée, Cucumber & Apple, Smoked Seaweed Butter Sauce

Mains

Roast Fillet of Beef, Spinach Purée, Pomme Anna Potatoes, Crispy Ox Cheek, Honey Glazed Parsnip, Red Wine & Mushroom Duxelle Sauce

Honey & Ginger Glazed Yorkshire Duck Breast, Chesnut Purée, Confit Leg Fritter, Mulled Wine Poached Pear, Shredded Creamed Cabbage, Duck Sauce

Pot Roasted Hispi Cabbage, Celeriac Fondant & Purée, Glazed Broccoli, Potato Crumb, Tarragon Gremolata

Desserts

Manjari Chocolate Brownie Bar, Winter Berry Compote, Candied Pistachio, Clotted Cream

Warm Pecan Tart, Poached Pears, Brandy Gel, Caramel Ice Cream

Iced Banana Parfait, Caramelised Banana, Passion Fruit Gel, Toffee Popcorn, Peanut Cremeux

Cheese

A Tasting of British Cheeses, Fruit Loaf, GT Crackers, Homemade Chutney, Quince Jelly, Fresh Figs

Please notify your host of any dietary requirements. (VG) Vegan (GF) Gluten Free (DF) Dairy Free

All above prices are inclusive of VAT. A discretionary service charge of 10% will be added to tables of 6 or more.