

## FESTIVE PRIVATE DINING MENUS

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### SET MENUS

Available from 6 to 48 guests, our three menu options are perfect when it comes to delicious, hassle-free dining. Our chef will happily prepare dietary options on request, provided we are given advance notice.

#### Holly

**From £75 per person**

Sharing Loaf/ Whipped Butter/ Cold Pressed Rapeseed Oil

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Cream of Parsnip Soup, Curried Arancini

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Norfolk Turkey Paupiette, Sage Apricot Stuffing, Cocotte Potatoes, Brussel Sprouts Pancetta, Turkey Jus

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Classic Christmas Pudding, Armagnac Sauce, Winterberry Compote

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Coffee, Tea & Infusions, Mini Mince Pies

#### Mistletoe

**From £95 per person**

Sliced Sourdough/ Whipped Butter/ Cold Pressed Rapeseed Oil

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Chicken Liver Parfait, Cranberry & Chocolate, Brioche

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Wester Ross Salmon Ballantine Soft Herbs, Sauce Gribiche, Crème Fraiche, Soused Cucumber

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Aged Creedy Carver Goose, Lemon, Thyme, Smoked Duck Egg, Roasted Onion, Kale and Cranberry Relish

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Caramel Mousse, Apple Cinnamon Centre, Chocolate Soil, Honeycomb

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Coffee, Tea & Infusions, Mini Mince Pies

#### Executive Chef

**Changes to the menu are at the chef's discretion. Please inform us of any allergy or dietary requirement so we may assist you.**

Given advance notice, items marked with an \* can be adapted to accommodate the particular dietary requirement.

(V) Vegetarian, (VG) Vegan, (\*VG) Vegan on request, (G/F) Gluten-Free, (\*G/F) Gluten-Free on request

A discretionary 13.5% service charge will be added to your bill. All prices include VAT.

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### Snowflake

From £130 per person

Suffolk Pork Scrumpet, Apple, Pickled Radish, English Mustard

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Cromer Crab, Lemongrass Bisque, Rarebit & Curried Oil

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Turbo, Marabel Potatoes, Roast Parsnip, Hazelnut Truffle Pesto

or

28-day-aged Cumbrian Native Beef, Beetroot, Coffee, Burnt Beer Onions, Pomme Fondant

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Festive Mini Selection

White Chocolate and Orange Yule Log, Mince Pie Parfait, Chocolate and Hazelnut Mousse

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For the table

Sharing Croxton Manor Stilton, Cranberry & Port, Overnight Sour Dough, Cultured Butter

(£20 supplement per person)

or

Sharing Baked Tunworth Cheese, Truffle Honey, Roasted Heirloom Garlic, Flat Breads

(£20 supplement per person)

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Coffee, Tea & Infusions, Petit Fours

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