



Festive Private Dining Menu in the Library, Morning Room and Garden Room

Please ask each guest to select one starter, one main course and one dessert

Starters

Pulled ham hock, capers & parsley, ratte potato, quail egg, pea & rocket ketchup

Creamed Mackerel, horseradish, Brioche, compressed cucumber, lemon gel

Beetroot & horseradish houmous, pickled beets, roast butternut, radishes, pistachio nut, chia seeds & apple (Vegan)

Mains

Rolled Turkey breast with cabbage and pork stuffing, cranberry & lentil sauce

Oyster mushroom gratin, roast king oyster mushroom, roasted butterbean puree, tempura beans, artichoke crisp (Vegan)

Slow braised feather blade of beef, black olives, parsley

Served with fondant potato, creamed sprouts, roast root vegetables

Puddings

Spiced apple & marzipan, cinnamon ice cream, cranberry compote

Traditional Christmas pudding, brandy sauce, winter berry fruit & syrup

Coffee