



Festive Private Dining Menu 2026 – Garden Room

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

Starters

Beetroot and orange cured salmon, crispy beetroot tapioca & red veined sorrel

Smoked leeks, tahini and butter bean purée, roasted hazelnuts, radicchio & garlic chives (Vegan)

Roasted cauliflower and cheddar soup, sage oil & toasted walnuts

Mains

Rolled Turkey Ballantine wild mushroom, dauphinoise potato, buttered cavolo nero, puy lentil sauce

Gnocchi, roasted butternut squash, toasted cashews, vegan feta & chilli oil (Vegan)

Slow cooked beef cheeks, red wine and anise sauce, creamed truffle potato, roasted shallot & braised red cabbage

Puddings

Coconut rum panna cotta, pineapple crisp, papaya and coconut ice cream

Traditional Christmas pudding, brandy sauce, winter berry fruit compote

Coffee