

# private dining

## christmas menus

### 45.00 per person

- parsnip soup, truffle honey
- stuffed turkey, ham hock, sprouts, cranberry
- stone bass, seaweed butter sauce, grilled leaks
- tyrone sirloin, crisp potato, peppercorn cream (£7 supp.)
- fried polenta, artichoke, chestnut, sage

### 49.00 per person

- parsnip soup, truffle honey
- duck rillettes, prune, brioche
- smoked salmon, apple, celeriac
- squash arancini, pumpkin seed pesto
- stuffed turkey, ham hock, sprouts, cranberry
- stone bass, seaweed butter sauce, grilled leaks
- tyrone sirloin, crisp potato, peppercorn cream (£7 supp.)
- fried polenta, artichoke, chestnut, sage
- christmas pudding, brandy custard
- milk chocolate, pistachio, orange
- gingerbread ice-cream, ginger biscuit
- irish cheese

### additional courses

### per person

- |                                       |       |
|---------------------------------------|-------|
| house focaccia & butter               | 3.00  |
| festive canapes                       | 15.00 |
| ‘friend at hand’ whiskey truffles (v) | 5.00  |
| tea, coffee, mince pies               | 4.00  |

### arrival drinks

### per person

- |                |      |
|----------------|------|
| sparkling wine | 5.50 |
| champagne      | 9.50 |

all menus are subject to change.

to reserve a date, subject to availability at the time of booking, we will require a non-refundable non-transferable booking deposit.

final numbers are required 48 hours prior to arrival date. a discretionary 10% service charge will be added to the bill, this excludes parties of 50 or more.