



Patron: Her Majesty The Queen

## CHRISTMAS BANQUETING MENU

Three Courses (choose one from each)

£39.50 per person, includes Christmas Crackers

### Starters

Velouté of Roast Prince Crown Pumpkin & Heritage Carrot  
Scottish Smoked Salmon on Beetroot Carpaccio, Horseradish Cream  
Smooth Chicken Liver Pâté with Pink Peppercorns, Fruit Confiture, Melba Toast  
Colston Bassett Stilton Tart, Apricot Chutney, Celery Cress

### Main Courses

Chateaubriand Fillet of Beef,  
Red Wine & Marrow Jus, Honey Glazed Carrots, Parsnips, Roast Potatoes  
Pan Seared Fillet of Sea Bass, Saffron & Mussel Sauce, Caramelised Fennel, Baby Potatoes  
Traditional Roast Turkey,  
Sage & Onion Stuffing, Pigs in Blankets, Roast Seasonal Vegetables, Brussels Sprouts  
Seitan Medallions, White Port Wine, Chestnut & Mushroom Reduction,  
Curly Kale, Roast Celeriac

### Desserts

Blood Orange Panna Cotta  
Mulled Wine Poached Pears & Plums, Whipped Cream, Meringue  
Christmas Pudding, Brandy Creme Anglaise  
Chocolate & Cherry Bombe

Tea & Coffee Accompanied by Mince Pies

A selection of Fine British Cheese is available at £11.95 per platter  
(1 platter for 3 guests)

### Supplements (per person):

Middle Course - Sorbet £2.95  
Crab & Crayfish Cocktail with Avocado £4.50  
Chicken & Foie Gras Parfait, Fruit Confiture, Melba Toast £4.50  
Hampshire Buffalo Burrata, Navel Oranges, Roast Fennel £4  
Venison Steak £3  
Lemon Sole Paupiette, Brown Shrimp Butter £4  
Wild Mushroom & Winter Truffle, Roast Buckwheat Kasha Risotto £3

Final numbers, set menu choice and dietary requirements must be confirmed seven days prior to your event.  
Food Allergen Advice - Some of our menu items contains allergens, please speak to your Events Manager, who can provide you with this information and may be able to help you make alternative choices. All our prices are inclusive of VAT at the current rate.