

Steak & Lobster

FESTIVE EVENTS MENU

*Includes a glass of Prosecco on arrival | 3-Course Set Menu
Half a bottle of house wine | Half a bottle of still or sparkling water
Freshly brewed coffee & mince pies | Festive table centrepieces | Christmas crackers*

TO START

Duck & Orange Parfait

Rhubarb chutney, rhubarb gastrique, grilled brioche

Beet-cured and Smoked Salmon

Cucumber, ciabatta crisp

Grilled Asparagus *v ve**

Poached egg, balsamic dressing & balsamic pearls,
sourdough croutons

MAINS

Roast Norfolk Bronze Rolled Turkey

Roasted potato, pigs in blanket, Brussels sprouts,
heritage carrots, cranberry jus

Tarragon and Apricot-stuffed Chicken Supreme

Fondant potato, white asparagus, red wine jus

Baked Hake and Clams

Watercress bisque, salsify

Spelt Risotto *v ve**

Butternut squash, asparagus, glazed tofu, suet dumplings

DESSERTS

All desserts served with tea, coffee & mince pies

Traditional Christmas Pudding *v*

Cognac cream, redcurrants

Dark Chocolate Tart with Raspberry *v*

Chantilly & glazed pecans

Warm Apple Tart *v*

Vanilla ice cream

Orange and Honey Cheesecake *v*

With sablé biscuit

£85.⁰⁰ *per person*

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 10% will be added to your bill.
All prices are inclusive of VAT.

(v) Suitable for vegetarians. (ve) Suitable for vegans. (ve*) Vegan option available



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EXTRA TRIMMINGS

ARRIVAL ENHANCEMENTS

Glass of Mulled Wine	£10 per guest
Sparkling Cranberry Mimosas	£11 per guest
Festive Fizz Pomegranate juice, ginger ale & mint	£9 per guest

GOURMET TOUCHES

Three Chef's Choice Canapés Served with your arrival drink	£13 per guest
Personalised Place Names	£2 per guest
Manned cloakroom	£180 inc VAT

ENHANCE YOUR EVENT

Prices available on request

Entertainment & Theming
Tailored Drinks Packages
Cash Bar
Security

ALL PACKAGES INCLUDE

A dedicated Events Manager
Pre-event consultation and menu tasting for up to two guests
Round and cocktail tables, chairs, linen, cutlery & crockery
Professional waiting staff

EVENT TIMING

Event finish at midnight, last orders at 23:30

Pre-orders required 2 weeks prior to the event. For individual selections, name cards are required at a surcharge of £2 per person. A discretionary 10% service charge will be added to your final bill, Subject to minimum numbers

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