

















For further dietary requirements and food allergens please ask a member of the team.

<div><div>✔ Contains</div><div>Ⓜ May Contain</div><div>Ⓡ Removable</div></div> <div>Menu Dishes</div>	NO ALLERGENS	CELERY & CELERIAC	CEREALS CONTAINING GLUTEN	CRUSTACEAN	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE (SULPHITES)	TREE NUTS
FESTIVE PRIVATE DINING MENU															
Blackberry & Honeycomb Pebble			Barley Ⓜ Kamut Ⓜ Oats Ⓜ Rye Ⓜ Spelt Ⓜ Wheat Ⓜ										✔	Ⓜ	Almonds Ⓜ Brazil nuts Ⓜ Cashews Ⓜ Hazelnuts Ⓜ Macadamia nuts Ⓜ Pecans Ⓜ Pistachios Ⓜ Queensland nuts Ⓜ Walnut Ⓜ
Christmas Pudding, warm Brandy sauce			Wheat ✔					✔						✔	
Festive Nut Roast, Vichy carrot, maple piccolo parsnip, fondant potato, braised red cabbage, Brussel sprouts, jus		✔	Wheat ✔					✔		✔			✔	✔	Almonds ✔ Brazil nuts ✔ Cashews ✔ Hazelnuts ✔ Macadamia nuts Ⓜ Pecans ✔ Pistachios Ⓜ Queensland nuts Ⓜ Walnut ✔

<div> <div>✓ Contains</div> <div>Ⓜ May Contain</div> <div>Ⓡ Removable</div> </div> <div>Menu Dishes</div>															
	NO ALLERGENS	CELERY & CELERIAC	CEREALS CONTAINING GLUTEN	CRUSTACEAN	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE (SULPHITES)	TREE NUTS
															
	FESTIVE PRIVATE DINING MENU														
Festive Turkey Ballotine stuffed with orange & cranberry, pigs in blankets, Vichy carrot, maple piccolo parsnip, fondant potato, braised red cabbage,		✓	Wheat ✓					✓		✓				✓	
Hampshire Game Terrine, Damson & plum conserve, pickles, toasted sourdough			Barley Ⓜ Kamut Ⓜ Oats Ⓜ Rye Ⓜ Spelt Ⓜ Wheat ✓		✓			✓		✓				✓	
Hot Smoked Salmon Rilletes, Pickled cucumber, dill, lime, toasted sourdough			Wheat ✓			✓		✓						✓	
Local cheeses, Rye crackers, chutney, jelly		✓	Rye ✓ Wheat Ⓜ					✓						✓	

<div><div>✓ Contains</div><div>M May Contain</div><div>R Removable</div></div> <div>Menu Dishes</div>	NO ALLERGENS	CELERY & CELERIAC	CEREALS CONTAINING GLUTEN	CRUSTACEAN	EGGS	FISH	LUPIN	MILK	MOLLUSCS	MUSTARD	PEANUTS	SESAME SEEDS	SOYA	SULPHUR DIOXIDE (SULPHITES)	TREE NUTS
															
FESTIVE PRIVATE DINING MENU															
Ox Cheek Bourguignon, all-butter mash, winter greens, pancetta, baby onion & thyme jus		✓						✓		✓				✓	
Parsnip & Hawkstone Apple Cider Velouté, Bramley apple, spiced croutons & crisps		✓	Barley <div>M</div> Kamut <div>M</div> Oats <div>M</div> Rye <div>M</div> Spelt <div>M</div> Wheat <div>✓</div>					✓						✓	
Sherry Trifle, Mulled wine jelly, sherry vanilla cream, Biscoff crumb			Wheat <div>✓</div>		✓			✓						✓	
Shetland Cod, Dill & citrus potatoes, sea vegetables, brown shrimp butter sauce		✓		Prawns <div>✓</div>		✓		✓						✓	
Twice Baked Comte & Cheddar Soufflé, Sherry cream, almonds			Barley <div>M</div> Kamut <div>M</div> Oats <div>M</div> Rye <div>M</div> Spelt <div>M</div> Wheat <div>✓</div>		✓			✓						✓	Almonds <div>✓</div>