

# THE GALLERY SUITE

## FESTIVE PRIVATE DINING MENU



### HOMEMADE BREAD & BUTTER

(1a,4,7)

### WHITE ONION & CIDER SOUP

Granny Smith Apple, Garlic Croutons, Garden Herb Oil (1a,4,7,9,13)

### MONTENOTTE GIN CURED SALMON

Crab, Tonic Gel, Dill Mayonnaise, Goatsbridge Caviar (4,5,6,8)

### ARDSALLAGH GOATS CHEESE TART

Radicchio, Pear Chutney, Crispy Walnuts (1a,3,4,7)

### CHICKEN LIVER & FOIS GRAS PARFAIT

Orange Chutney & Brioche (1a,4,7,13)

### RASPBERRY & BASIL SORBET

### PAN ROASTED SALMON

Celeriac, Mussel Cream, Pickled Granny Smith Apple, Sea Herbs (4,5,6,8)

### ROAST HEREFORD BEEF SIRLOIN

Wild Mushroom & Spinach, Sweet Carrot, Red Wine Jus (13)

### TURKEY & CHESTNUT BALLOTINE

Smoked Bacon Jam, Roasted Onion, Pickled Cranberries (1,3,7)

### SPINACH & RICOTTA RAVIOLI

Butternut Squash, Toasted Hazelnuts, Crispy Shallots, Sage (1a,3,4,7)

All Served with Maple Glazed Carrots, Parsnips and Duck Fat Potatoes (1a,4)

### CHRISTMAS PUDDING

Vanilla Ice Cream & Brandy Foam (1a,3,4,7)

### MANGO & WHITE CHOCOLATE CHEESECAKE

Passion Fruit Sorbet (1a,4,7)

### BLACK FOREST CHOCOLATE MOUSSE

Cherry Jam, Chocolate Crumble, Kirsch Cream (1a,4,7,13)

### DATE & TOFFEE PUDDING

Caramelised Banana, Toffee Sauce (1a,4,7,13)

Freshly Brewed Tea or Coffee

Festive Petit Fours Selection

Allergens: 1. Gluten (a-Wheat, b-Spelt c-Khorasan, d-Rye, e-Barley f-Oats) 2. Peanuts 3.Nuts (a-Almonds, b-Hazelnuts, c-Cashews, d-Pecans, e-Brazil, f-Pistachio, g-Macadamia, h-Walnut) 4.Milk 5.Crustaceans (a-Crab, b-Lobster, c-Crayfish, d-Shrimp) 6.Mollusc 7.Eggs 8.Fish 9.Celery 10.Soya 11.Sesame Seeds 12.Mustard 13.Sulphur Dioxide and Sulphites 14.Lupin