

THE GALLERY SUITE

FESTIVE PRIVATE DINING MENU

HOMEMADE BREAD & BUTTER

(1a,4,7)



CLASSIC FRENCH ONION SOUP
Gratinated Gruyère Cheese, Garlic Crouton (1,4,13)

MONTENOTTE GIN CURED SALMON
Crab, Tonic Gel, Dill Mayonnaise, Goatsbridge Caviar (4,5,6,8)

ARDSALLAGH GOATS CHEESE TART
Radicchio, Pear Chutney, Crispy Walnuts (1,3,4,7)

DUCK & FOIE GRAS SAUSAGE
Pickled Cherries, Shaved Pear, Celeriac Purée (3,8,11)

RASPBERRY & BASIL SORBET

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

ROAST HEREFORD BEEF SIRLOIN
Wild Mushroom & Spinach Pithivier, Sweet Carrot, Red Wine Jus (13)

TURKEY & CHESTNUT BALLOTINE
Smoked Bacon Jam, Roasted Onion, Pickled Cranberries (1,3,7)

BUTTERNUT SQUASH RISOTTO
With Brown Butter, Ricotta, Apple, Pumpkin Seeds, Sage (1,3,4,7)

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

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

MANGO & WHITE CHOCOLATE CHEESECAKE
Passion Fruit Sorbet (1,4,7)

MONTENOTTE CRÈME BRÛLÉE
Brandy Poached Raspberry & Mascarpone (4,7,13)

DATE & TOFFEE PUDDING
Caramelised Banana, Toffee Sauce (1,4,7,13)

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