

THE GALLERY SUITE

FESTIVE PRIVATE DINING SAMPLE MENU 2026



CHEF'S SELECTION OF CANAPÉS

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)

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

Executive Chef: Martin Lovell

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