





Ban & Carnal Dining



Private Dining Room 2

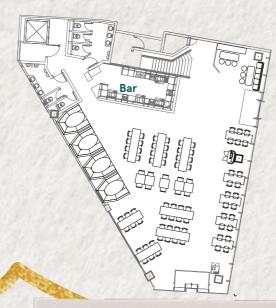


Mezzanine



Private Dining Room 1

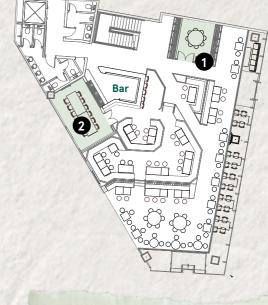
Our Spaces



GROUND FLOOR

Bar & Casual Dining

250 (Standing)



MEZZANINE

Restaurant

150 (Standing)

Private Dining Room 1

Private Dining Room 2 (In-Built Presentation Screen) 12



Bespoke Cocktail Menus



Bowl Food & Canape Menus



Banquet & Seated Dinners



DJ & AV Equipment





Party Games



Conferences



Disabled Access



Cloakroom



Semi Private



2 Private Dining Rooms



Photobooth









Private Dining Room 1

An intimate and welcoming space for up to 12 people, this private room is perfect for everything from dining and celebrations to presentations and meetings to. Mahogany panelling, eye-catching artwork, tropical foliage and warm lighting lend the room its effortless style, while the adjustable lighting, private AV system and dedicated service team allow you to tune the space to your exact requirements. We also have our signature disco balls set in the ceiling!

Private Dining Room 2

The Rum Room is a striking installation with polished wooden surfaces, climbing plants overhead and a unique display of rum from Cuba. The Rum Room, suitable for up to 6 people, is the perfect choice for intimate dinners with friends, business meetings or a rum tasting experience second to none.

FESTIVE SET MENU

3 COURSES | £49 PER PERSON

STARTERS

FENNEL POLLEN SCOTTISH SMOKED SALMON GF*

Dill crème fraîche, caper berries, lemon oil, pickled fennel & toasted rye bread

DUCK RILLETTE

Toasted brioche, cornichons & fig chutney

BAKED GOATS CHEESE, CLEMENTINE, WALNUT & CRANBERRY SALAD V/GF

Mixed green leaves & cherry tomatoes in honey & mustard dressing

WINTER SPICED PARSNIP SOUP VE/GF*

Roasted seeds, carrot & parsnip crisps

MAINS

ROASTED NORFOLK TURKEY CROWN & ALL THE TRIMMINGS GF

Rosemary roast potatoes, pigs in blanket, braised red cabbage, glazed root vegetables, red wine gravy, cranberry & mulled spice sauce

SALMON "SALTIMBOCCA"

Salmon fillet wrapped in smoked salmon with sage, courgettes crisps & lemon butter

HERITAGE BEETROOT WELLINGTON VE

Golden & red beetroot, spinach, wild mushroom duxelle wrapped in puff pastry rosemary roast potatoes, braised red cabbage, glazed root vegetables & red wine gravy

FEATHER BLADE OF BEEF GF

Wholegrain mustard mash, buttered greens & red wine gravy

DESSERTS

CHRISTMAS PUDDING VE/GF

Brandy cream & cranberry compote

CHOCOLATE HAZELNUT TORTE V Sour cherry compote, vanilla ice-cream &

sesame tuile

BAKED BASQUE CHEESECAKE V/GF

Mulled winter berry compote

STICKY TOFFEE PUDDING V/GF

Toffee sauce, & vanilla bean ice cream

ARTISAN CHEESE BOARD

Mature Cheddar, Stratford Blue, Farmhouse Red Leicester, Sticky Fig Chutney, Artisan Crackers





WINTER CANAPÉS

£4 per canapé | 4/6 canapés per person Min order 50 per item

PLANT & VEGETARIAN

CHICKPEA & CAULIFLOWER BHAJI WITH MANGO CHUTNEY VE

CHIPOTLE JACKFRUIT TACO VE/GF*

CARAMELISED FIG, THYME & CHESTNUT TART VE

SUNDRIED TOMATO & BLACK OLIVE TAPENADE ON CROSTINI VE

CAMEMBERT CROQUETTES & MULLED CRANBERRY SAUCE v

MEAT

PROSCIUTTO & ASPARAGUS CIGAR GF

SAGE BUTTER GLAZED CHICKEN SKEWERS GF

BEEF SLIDERS

BARBACOA BEEF TACO GF*

DUCK RILLET ON BRIOCHE CROUTE GF

FISH

SMOKED SCOTTISH SALMON BLINI

PRAWN SKEWER, SWEET CHILLI & LIME

CHIP SHOP COD & TARTARE SAUCE

SMOKED HADDOCK FISHCAKE, LEMON MAYO

CRISPY FISH TACO

SWEET

CHOCOLATE & ORANGE BROWNIE BITES VE/GF

SEASONAL FRUIT SKEWERS VE/GF

VANILLA CHEESECAKE

RASPBERRY PAVLOVA V/GF

STRAWBERRY & CHANTILLY CREAM TART v

WINTER BOWLS

£8 per bowl | 3-4 bowls per person Min order 50 per bowl

PLANT & VEGETARIAN

PUMPKIN TORTELLINI, SAFFRON CREAM, ROASTED

WILD MUSHROOM, TARRAGON & BLACK TRUFFLE RISOTTO VE/GF

ROOT VEGETABLE & PUY LENTIL COTTAGE PIE, SWEET POTATO MASH ve/gf

WINTER HEIRLOOM TOMATO & BOCCONCINI MOZZARELLA SALAD v/gf

MEAT

LINCOLNSHIRE SAUSAGE, BUTTERY MASH & CARAMELISED RED ONION GRAVY

GRILLED PEPPERED BEEF STEAK, THICK CUT CHIPS
& BEARNAISE SAUCE GF

ROASTED SAGE BUTTER BASTED CHICKEN BREAST, PARSNIP PUREE & CRISPY PANCETTA GF

> CORNISH LAMB RUMP, BRAISED RED CABBAGE & ROSEMARY JUS GF

FISH

SALMON "SALTIMBOCCA "COURGETTES CRISPS, LEMON BUTTER SAUCE OF

CHIP SHOP HADDOCK, CRUSHED MINTED PEAS & TARTARE SAUCE

SALMON & COD FISH PIE, TOPPED WITH VINTAGE CHEDDAR MASH GF

CRAYFISH & PRAWN COCKTAIL, GEM LETTUCE & BLOODY MARY SAUCE

SWEET

CHOCOLATE & ORANGE BROWNIE V/GF

BAKED VANILLA CHEESECAKE & WINTER BERRY COMPOTE v

FRESH FRUIT SALAD, COCONUT CREAM, TOASTED SEEDS VE/6F

MANGO & PASSION FRUIT ETON MESS V/GF



