



PRIVATE DINING MENUS



FESTIVE MENU A

Salt-crusted sourdough bread
With salted butter

STARTER

Buffalo mozzarella
Quince purée, glazed pecans, grapes, red endive and truffle honey

MAIN

Goose, turkey and duck shepherd's pie
Braised lamb and beef with mashed potato, cranberry chutney, sage, orange zest

DESSERT

Classic frozen berries
Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Selection of teas and filter coffees

Almond mince pies for the table £1.95

Selection of cheeses £13.95
With crackers, grapes, red onion and cranberry chutney

Menu price: £60

A discretionary optional service charge of 13.5% will be added to your bill.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.



PRIVATE DINING MENUS



We offer two choice menus to choose from but please note you must select one menu for the whole party.

For groups of up to 12 guests

Your guests may order on the day from this menu.

For groups of 12 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event.

FESTIVE MENU B

Salt-crusted sourdough bread

With salted butter

STARTERS

Oak smoked salmon

With lemon and dark rye

Roast pumpkin and butternut squash soup

Chestnut ricotta, pine nuts and sage

Buffalo mozzarella

Quince purée, glazed pecans, grapes, red endive and truffle honey

MAINS

Blackened cod fillet with jasmine rice

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce

Turkey Ballotine

Apricot, cranberry and pork stuffing, pig in blanket, sprout and parsley mash, cranberry chutney, truffle sauce

Foraged wild mushroom and truffle linguine

Wild mushroom sauce with plant-based cream cheese, pine nuts, handpicked rocket, truffle and gold flakes

DESSERTS

Christmas crème brûlée

Winter berry cinnamon compote and shortbread

Profiteroles

Vanilla ice cream, warm chocolate sauce and gold flakes

Christmas pudding

Flambéed Christmas pudding with almonds, redcurrants and vanilla cream

Selection of teas and filter coffees

Almond mince pies for the table £1.95

Selection of cheeses £13.95

With crackers, grapes, red onion and cranberry chutney

Menu price: £70

A discretionary optional service charge of 13.5% will be added to your bill.

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FESTIVE MENU C

Salt-crusted sourdough bread

With salted butter

STARTERS

Oak smoked salmon

With lemon and dark rye

MAINS

Fillet steak

Chargrilled and served with dauphinoise potatoes, green beans, watercress and Béarnaise sauce

DESSERTS

Chocolate bombe

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

Selection of teas and filter coffees

Almond mince pies for the table £1.95

Selection of cheeses £13.95

With crackers, grapes, red onion and cranberry chutney

Menu price: £85

A discretionary optional service charge of 13.5% will be added to your bill.

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FESTIVE MENU D

Salt-crusted sourdough bread

With salted butter

Glass of Nyetimber Classic Cuvée MV on arrival

Multi-vintage English sparkling wine with notes of honey, almond and baked apples

STARTERS

Classic crispy duck salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

Chilled lobster and prawn cocktail

Marinated avocado and Marie Rose sauce

Stilton and walnut cheese soufflé

Twice-baked in a cream sauce

MAINS

Sea bass fillet with green beans

Creamed potato, samphire, tomato concassé and saffron sauce

Fillet steak

Char-grilled and served with dauphinoise potatoes, green beans, watercress and Béarnaise sauce

Lentil and aubergine bake

Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce

DESSERTS

Chocolate bombe

Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce

The snowman

Vanilla parfait, chocolate brownie, milk foam, pandan sponge cake, honeycomb and popping candy

Christmas crème brûlée

Winter berry cinnamon compote and shortbread

Selection of teas and filter coffees

Almond mince pies for the table £1.95

Selection of cheeses £13.95

With crackers, grapes, red onion and cranberry chutney

Menu price: £110

A discretionary optional service charge of 13.5% will be added to your bill.

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FESTIVE SUNDAY ROAST

Available Sunday 11am - 4pm

STARTERS

Oak smoked salmon
With lemon and dark rye

MAINS

Granary Square Brasserie Sunday roast
*Roast beef with Yorkshire puddings, rosemary roast potatoes, green beans with almonds,
carrot and swede mash, finished with red wine gravy*

DESSERTS

Classic frozen berries
Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Selection of teas and filter coffees

Menu price: £55

A discretionary optional service charge of 13.5% will be added to your bill.

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