

FESTIVE **FEASTING MENU ONE**

72 *per person*

Served family style

House Bread & Butter

TO START

House Pickles

Celeriac, Apple & Kale Salad, Hazelnut Vinaigrette

Venison Tartare, Pickled Walnut, Crisps

MAIN

Roast Norfolk Bronze Turkey, Sage & Chestnut Stuffing,
Pigs in Blankets, Cranberry Sauce

Roast Yorkshire Beef Rump, Wild Mushrooms & Gravy

Individually plated option for vegetarian guests:

Celeriac, Beetroot & Chard Pithivier, Vegetable Gravy

Duck Fat Roast Potatoes | Braised Red Cabbage

Brussel Sprouts & Bacon | Heritage Carrots

SWEET THINGS

Pump Street Dark & White Chocolate Mousse, Salted Caramel, Feuilletine

Christmas Pudding Madeleines, Brandy Sauce

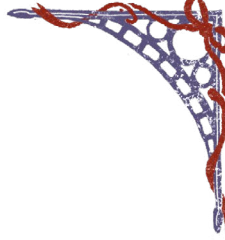
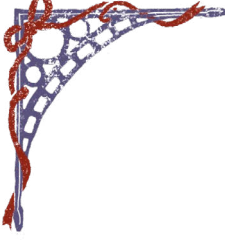
*Availability of produce may change closer to the time as all menus are prepared
seasonally focused and in advance. Minor variations may occur to dishes.*

[CLICK FOR CALORIES](#)

THE PRINCESS ROYAL

Allergies? Please tell your server. All prices include VAT. An optional 15% service charge will be included on your bill.





FESTIVE FEASTING MENU TWO

95 *per person*

Served family style

House Bread & Butter

TO START

House Pickles

Charcuterie

Seabream Crudo, Preserved Lemon, Dill

Celeriac, Apple & Kale Salad, Hazelnut Vinaigrette

MAIN

Roast Creedy Carver Duck, Orange Sauce

Grilled Wing Rib, Bone Marrow, Parsley Butter

Individually plated option for vegetarian guests:

Celeriac, Beetroot & Chard Pithivier, Vegetable Gravy

Duck Fat Roast Potatoes | Dauphinoise Potatoes | Braised Red Cabbage

Brussels Sprouts & Bacon | Heritage Carrots

SWEET THINGS

Bramley Apple Pie, Custard & Soft Serve

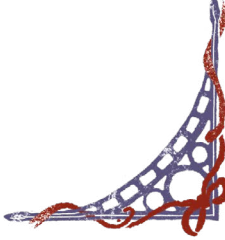
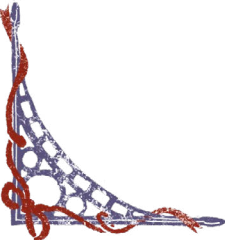
Christmas Pudding Madeleines, Brandy Sauce

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FULL FESTIVE FEAST FEASTING MENU

200 *per person*

Welcome Cocktail - Festive Bellini

HAYMAN'S SLOE GIN, LEMON, PROSECCO

Half a Bottle of Still / Sparkling Mineral Water

A Bottle of Wine *per person*

(50% even split)

White: 2024 Mâcon-Villages, Maison Cubitt,
DOMAINE PERRAUD, BURGUNDY, FRANCE

or

Red: 2018 Rioja Crianza,
SEÑORÍO DE PECIÑA, SPAIN

Glass of 2019 Château Petit Védrières,
DOISY-VÉDRINES, SAUTERNES, BORDEAUX, FRANCE
with pudding

Christmas Crackers

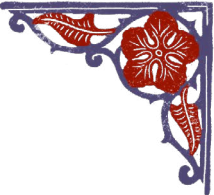
Branded Name Cards

Dedicated Events Planner



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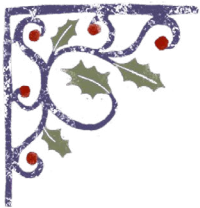
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BOLT-ONS

Neal's Yard Cheese Board, Boozy Fruit Chutney,
Oat Cakes & Malt Loaf *75 serves four to six*

Christmas Pudding, Brandy Custard *40 serves six to eight*

Mince Pies, Clotted Cream *5 per piece*



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