

Events menu

5 courses for £90



Artisan sourdough, porcini & chestnut butter



Vadouvan spiced pumpkin velouté, mixed seed granola (pb)

Roasted onion squash, burrata, orange & maple, pecans (v)

Scottish scallop crudo, pink peppercorn, granny smith, pickled chili

Pork & black pudding pie, fennel & chorizo jam, burnt apple puree



Roasted Norfolk turkey, chestnut & sage stuffing, trimmings

Cornish sea bass, sunchoke, caviar, lemon beurre blanc

Hereford beef fillet, Roscoff onion, truffled potato terrine, red wine jus

Beetroot wellington, grilled tenderstem, mash, vegan jus (v)



Triple chocolate torte, kahlua mousse, blood orange sorbet (v)

Mulled wine poached pears, caramelised pecans (v)

Red velvet cake, crème fromage, vanilla sorbet (pb)

Christmas pudding, crème Chantilly, cognac (v)



Mince pie

All prices are inclusive of V.A.T and are subject to discretionary service charge of 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements, please ask a member of the management team. Please note, the Parlour operates on a cashless basis.