

Celebrate the festive season with us!

Tickets include a welcome glass of Cremant de Limoux on arrival and a two-course dinner followed by Chicago bridge with prizes. Dress code: Black Tie optional.

Please select your menu choices for yourself and your guests when making your booking. Please scan the QR code for the menu.

Book now at Reception or call 020 8480 4200



for the menu





Bridge Christmas Party

Main course

Oven roast Suffolk turkey

Traditional vegetables, fondant potato, cranberries, jus gras (M, E, G, Sul)

Loin of Scottish venison

Beetroot, cauliflower purée, fondant potato, traditional vegetables, Manjari jus (M, Sul)

Roasted line caught wild sea bass

Baby vegetables, chestnut sauce, garden herbs (F, M, Sul, N)

Herbed grilled cauliflower (vegan)
White bean ragout, chestnuts, sumac, salsa verde (N, Mu, Sul)

Dessert

Christmas pudding

Brandy butter (M, E, G, Sul)

Cherry and vanilla panna cotta
Meringue and lemon balm cress (M, E, G)

