

ONEALDWYCH

PRIVATE DINING MENU

STARTERS

JERUSALEM ARTICHOKE SOUP

Pickled trompettes (gf, v)

CURED SALMON

Cucumber, sea herbs, burnt lemon (gf, df)

CHICKEN LIVER PARFAIT

Sauternes, hazelnut, brioche

SALT-BAKED HERITAGE BEETROOT

Ricotta, candied pecan (gf, v)

MAINS

ROAST NORFOLK BRONZE TURKEY

Served with all the trimmings (gf, df)

BEEF CHEEK

Pomme purée, onion, pancetta, red wine (gf)

ROAST CORNISH PLAICE

Romanesco, pine nuts and seaweed butter (gf)

ROAST CAULIFLOWER

Vadouvan, golden sultana, curry dressing (gf, v)

DESSERTS

ONE ALDWYCH CHRISTMAS PUDDING

Brandy sauce (gf)

CHRISTMAS SHERRY TRIFLE (gf)

MONT-BLANC PAVLOVA (gf)

EUROPEAN CHEESE

Chutney, crackers

gf – gluten free df – dairy free v – vegetarian

ONEALDWYCH

Select your formula

Reduced menus must be selected 10 days before your event.

£95 per person

Select 1 starter, 1 main and 1 dessert

£120 per person

Select 1 starter, 2 mains and 1 dessert

Pre-orders - Final individual selections are required 72 hours prior to your event

£130 per person

Select 2 starters, 2 mains and 2 desserts

Pre-orders - Final individual selections are required 72 hours prior to your event

£150 per person

Select 3 starters, 3 mains and 3 desserts

Pre-orders - Final individual selections are required 72 hours prior to your event

£160 per person

Select 2 starters, 2 mains and 2 desserts

Choice on the night

Please let us know if you have any allergies or dietary requirements.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.