



The Reading Room

RESTAURANT & BAR

FESTIVE DINNER MENU

STARTERS

CAULIFLOWER VELOUTÉ, TOASTED CHIA SEEDS, CHIVES, TRUFFLE OIL

BEETROOT CURED SALMON, HORSERADISH CREAM, FENNEL SALAD, CAVIAR, YUZU GEL

PRESSED HAM HOCK AND PRUNES TERRINE, CELERIAC REMOULADE, GRANNY SMITH APPLES, MUSTARD VINAIGRETTE

SUN-BLUSHED TOMATO AND GOAT CHEESE TART, RED ONION CHUTNEY, BASIL PESTO, ROCKET LEAVES

MAIN COURSE

ROAST NORFOLK TURKEY, CHESTNUT STUFFING, PIGS IN A BLANKET, BRUSSELS SPROUTS, FONDANT POTATOES

ROASTED LAMB RUMP, MUSTARD MASH, BEETROOT, GRELOT ONIONS, ROSEMARY SAUCE

OVEN-BAKED SEA BASS FILLET, BRAISED FENNEL, BABY COURGETTE, POTATO PURÉE, SAFFRON CREAM SAUCE

ROASTED AUBERGINE, SLOW COOKED LENTILS, ALMOND YOGHURT, ARUGULA, POMEGRANATE, TOMATO & BASIL SAUCE

DESSERTS

DARK CHOCOLATE AND MAPLE DÉLICE

candied hazelnuts, cranberry sorbet

PASSION FRUIT CHEESECAKE

pineapple salsa, coconut ice-cream

RASPBERRY CHOCOLATE SPONGE CAKE

SELECTION OF THREE CHEESES

home-made chutney, fruit, and nut toasts

Sunday to Wednesday – £65 per person

Thursday to Saturday - £69 per person

A 12.5% discretionary service charge will be levied. All prices are inclusive of VAT. Kindly inform us if you have any food related allergies or intolerance.