

Private Dining At The Malthouse

*Our fully festive themed private dining room is available to book on selected dates throughout
December for groups of 8 or more people*

Pre-Dinner

Choose from one of our selection of cocktails and pre-dinner drinks (1 per person)

To Start

Chestnut Mushroom Soup - king oyster mushroom, warm bread (v, gf req.)

Confit Potted Salmon - dill, pickled cucumber & toast

Baked Goats Cheese - fig, honey & hazelnut (v)

Duck Liver Parfait - spiced plum chutney, toasted brioche

Main Course

Butter Poached Turkey - roast potatoes, stuffing, honey roast roots, seasonal greens & gravy

Butternut Squash Gnocchi - pine nuts, sage butter (ve)

Pan Roasted Cod - sea vegetables, champagne sauce (gf)

Belly Pork - black pudding fritter, apple jus

main courses served with seasonal vegetables & potatoes

Dessert

Assiettes of festive themed desserts

To Finish

Choose from one of our cocktails, liqueur coffees and after dinner drinks (1 per person)

£50 per person