



**Make It Perfect**

**Festive Private dining menu**

**From £65 per person**

*(price dependent on 8 guests and inclusive of all waitress costs, crockery and cutlery, linen costs will be additional)*

**Indulge**

Honey and Parsnip soup with parsnip crisps and toasted ciabatta

Braised beef cheek with horseradish mash, confit of heritage carrots, Brussels leaves and a rich red wine and port dressing

Clementine sorbet

Selection of Lincolnshire cheeses with plum bread, grapes, celery and figs

Red wine poached pear with winter spices and a vanilla bean custard

Traditional Wards Christmas Pudding, brandy butter and custard

**Prestige**

Veloute of Cauliflower soup, roasted scallops with a essence of curry

Pressed ham hock terrine with homemade piccalilli, toasted sourdough and sauce gribiche

Roulade of Bronze Turkey wrapped in bacon, creamed brussel sprouts & chestnuts, duck fat roasted potatoes, rich red wine and cranberry sauce

Homemade lemonade sorbet with popping candy

Selection of Lincolnshire cheeses with plum bread, grapes, celery and figs

Traditional Wards Christmas Pudding with brandy butter and vanilla crème Anglais



**Gourmet**

Leek and potato soup with Scottish smoked salmon, crème fraiche and caviar

Roasted 5 spice duck with apple jelly, toasted brioche, quince and a sloe gin sauce

Pan roasted fillet of Grimsby cod with a mussel and saffron chowder

Fillet of Lincolnshire beef with fondant potato, textures of wild mushrooms, Brussels, roasted celeriac and a port wine reduction (£ 4 supplement)

Selection of British cheeses with grapes, celery, apricots and biscuits

Hot chocolate coolant with a salted caramel sauce and Christmas pudding ice cream with ginger crumb.

