

# THE HIND'S HEAD

BRAY

## PRIVATE DINING MENUS

### III COURSE MENU

DUCK AND GUINEA FOWL TERRINE  
Pistachio, prune and celeriac remoulade\*

BEEF A LA MODE  
Pickled winter vegetables with champ mash and oyster leaf

PUMPKIN CRUMBLE  
Orange, crystallised pumpkin seeds and vanilla ice cream\* (v)

TEA, COFFEE  
Petit fours\*

48.00

### IV COURSE MENU

DUCK AND GUINEA FOWL TERRINE  
Pistachio, prune and celeriac remoulade\*

LAPSANG SOUCHONG TEA-SMOKED SALMON  
Sour cream butter and soda bread

TRADITIONAL NORFOLK BLACK TURKEY  
Pigs in blankets, spiced red cabbage, chestnut and prune stuffing\*

YULE LOG  
Mandarin jelly, dark chocolate mousse and orange marmalade ice cream\*

56.00

### V COURSE MENU

PEA AND HAM SOUP, SCOTCH EGG

LAPSANG SOUCHONG TEA-SMOKED SALMON  
Sour cream butter and soda bread

MUSHROOM PARFAIT  
Madeira, thyme and mushroom brioche (v)

TRADITIONAL NORFOLK BLACK TURKEY  
Pigs in blankets, spiced red cabbage, chestnut and prune stuffing\*

CHOCOLATE FOOL  
Cardamom, chocolate, cocoa nibs and blood orange sorbet (v)

TEA, COFFEE  
Petit fours\*

68.00

Please choose one menu for the whole group. Fish and vegetarian options available for guests with dietary requirements.

(v) Vegetarian \*These dishes contain nuts.

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team.

Dishes are subject to change during menu transition period. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.