

THE HIND'S HEAD

BRAY

PRIVATE DINING MENUS

III COURSE MARY MENU

DUCK & GUINEAFOWL 'EN CROUTE'
Pistachio, prune and celeriac remoulade*

BEEF A LA MODE

Braised Ox cheek, black truffle, oyster leaf and champ mash

PUMPKIN CRUMBLE

Orange, crystallised pumpkin seeds and vanilla ice cream*

TEA, COFFEE

Petit fours*

48.00

IV COURSE ALEYN MENU

DUCK & GUINEAFOWL 'EN CROUTE'
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 ELIZABETH MENU

PEA & HAM SOUP, SCOTCH EGG
Mustard mayonnaise

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

MUSHROOM PARFAIT

Pickled mushrooms, wild rice and buttermilk loaf (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

~ ALTERNATIVE MAIN COURSE ~

10OZ HEREFORD RIBEYE

Steak sauce and triple cooked chips

12.50 supplement

~ OPTIONAL COURSE ~

A SELECTION OF THREE BRITISH CHEESES 13:00

Pear chutney and brown bread crackers with sour cherry and pecan bread*

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.