



NOEL'S

BAR & RESTAURANT

FESTIVE
PRIVATE
DINING MENU 1

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3 COURSES £65

STARTERS

Home-made Soup
(VE) (GF available)
Toasted home-made bread

Golden Fried Polenta (VE)
Ripe beef tomatoes, sweet onion &
fresh parsley, finished with extra
virgin olive oil and served over
crisp polenta

Honey-drizzled Goats Cheese Stacks
(V) (GF available)
Beetroot purée, diced beetroot, walnuts, tuille

Chicken Liver Parfait
(GF available)
Madeira jelly, home-made brioche,
caramelised red onion chutney

Beef Fillet Carpaccio (GF)
Thinly sliced beef fillet carpaccio,
Parmesan, olive oil, lemon juice, fresh black
truffle

Spicy Tempura Prawns
Fresh mango & chilli salad, sweet chilli sauce

MAIN COURSES

Roasted Pumpkin Risotto
(GF, V or VE available)
Creamy risotto with roasted
pumpkin, Parmesan, white wine,
spinach and toasted pine nuts

**Traditional Roast
Turkey Parcel au Jus**
Parma ham, onion & sage stuffing, roasted
potatoes, carrots, parsnips, kale, red wine
jus, cranberry sauce

Corn-fed Chicken Supreme (GF)
Fondant potato, wild mushroom &
baby onion jus, buttered spinach

**35-day Dry-aged
Rib-eye Steak 8oz**
(GF available)
Crispy skin-on fries, grilled tomato,
peppercorn sauce

Pan-fried Halibut (GF)
Buttery pan-seared halibut, silky
beurre blanc, garden peas &
a touch of black roe

Linguine alla Marinara (GF available)
Tiger prawn, mussels, octopus, king
prawns, cherry tomatoes, lobster & brandy
bisque

DESSERTS

**Selection of Italian
Ice-cream/Sorbet**
(GF, V & VE available)
Please ask for flavours

Warm Chocolate Brownie (VE) (GF)
Rich chocolate brownie, sweetened with
dates, served with a dark chocolate sauce &
vegan pistachio ice cream

Christmas Pudding (V)
Brandy cream sauce, rum flambé

Noel's Red Velvet Cake (V)
Smooth cream cheese filling, berry coulis,
berry caviar

Mulled Cider Apple Tart (V)
Warm apple tart infused with mulled cider
spices, finished with a buttery spiced crumble
and served with vanilla ice cream

Noel's Original Cheesecake
Pistachio & white chocolate
cheesecake with pistachio
dacquoise & pistachio crumb

INSPIRED MEDITERRANEAN CUISINE

All dishes are cooked fresh to order. Our food is prepared in an environment where all main allergens are present. For allergen enquires please ask a member of our team. Prices are inclusive of VAT and discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian • (GF) Gluten Free • (VE) Vegan