



NOEL'S

BAR & RESTAURANT

FESTIVE  
PRIVATE  
DINING MENU 2



# FESTIVE PRIVATE DINING MENU 2

3 COURSES £75

## STARTERS

### Golden Fried Polenta (VE)

Ripe beef tomatoes, sweet onion & fresh parsley, finished with extra virgin olive oil and served over crisp polenta

### Burrata with Fresh Black Truffle

(GF available)

Butternut squash carpaccio, black truffle shavings, tartufo salsa, crostini

### Beef Tartare (GF available)

Hand-cut beef fillet tartare with shallots, cornichons, capers, Dijon mustard and confit egg yolk, finished with fresh black truffle & served with crostini

### Confit Duck Croquettes

Crispy confit duck, potato & carrot croquettes, served with a rich cranberry & port sauce

### Pan-fried Tiger Prawns (GF available)

Garlic butter, chilli & white wine sauce, home-made bread

### Pan-fried Scallops (GF)

Rich thermidor sauce, salmon roe, parsley crisp

## MAIN COURSES

### Porcini Mushroom & Truffle Risotto

(GF, V or VE available)

Silky risotto with wild porcini mushrooms, fresh black truffle, garlic, white wine & aged Parmesan

### Traditional Roast Turkey Parcel au Jus

Parma ham, onion & sage stuffing, fondant potato, carrots, parsnips, red wine jus, cranberry sauce

### 35-day Dry-aged Fillet Steak 8oz

(GF available)

Crispy skin-on fries, grilled tomato, peppercorn sauce

### Hand-made Ox Cheek Ravioli

Delicate pasta filled with braised ox cheek, Parmesan cream, red wine jus & winter black truffle

### Linguine with Fresh Lobster

(GF available)

Half lobster, king prawns, cherry tomatoes, lobster & brandy bisque

### Whole Lemon Sole

Delicate whole lemon sole cooked meunière style with beurre noisette, capers, fresh parsley & a squeeze of lemon

## 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

### Warm Chocolate Fondant (V)

Molten chocolate fondant, fresh berries, berry coulis, vanilla ice cream

### Italian Cheese Selection (GF available)

Served with crackers, nuts and honey

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