

Festive Private Dining

Dinner | 6pm-10pm

Bread and Butter to begin

Starters

Hot Smoked Trout Pâté | Sweet Pickled Shallot Rings, Dill Emulsion,
Brioche Croute *GFO*

Confit Pork Belly | Glazed Balsamic Apple, Celeriac Remoulade,
Red Wine Jus *GFO, V, N*

Rosary Ash Bon Bons | Beetroot Carpaccio, Balsamic Pearls, Caramelized Walnuts *GFO, V, N*

Mains

Stuffed Turkey Roulade | Celeriac Purée, Maple Glazed Carrot, Parsnip Crisp, Truffle
Brussel Sprouts, Fondant Potato, Greens, Sage Jus *GFO*

Fillet of Cornish Sole | Champagne, Caviar Beurre Blanc, Cavolo Nero, Parmentier Potato *GF*

Salt Baked Celeriac Pavé | Creamed Wild Mushrooms, Spinach, Roasted Squash,
Truffle Oil *VGO, V*

Desserts

Classic Christmas Pudding | Brandy Sauce, Redcurrants

Milk Chocolate and Orange Tart | Popping Candy, Blood Orange Sorbet

Hampshire, Dorset and Isle of Wight Cheese | Spiced Apple Chutney, Artisan Biscuits,
Candied Walnuts *N, GFO, V*

Coffee and Petit Fours to finish

£60 per person

Includes Welcome Drink and half a bottle of House Wine

Available Monday 1st December - Tuesday 23rd December

Contact events@stanwellhouse.com to book.

Please advise any special dietary requirements as soon as possible.

GF - Gluten Free | *GFO* - Gluten Free Option Available

N - Contains nuts | *V* - Vegetarian | *VO* - Vegetarian option available

VG - Vegan | *VGO* - Vegan Option Available



Festive Private Dining

Lunch | 12pm-4pm

Starters

Hot Smoked Trout Pâté | Sweet Pickled Shallot Rings, Dill Emulsion,
Brioche Croute *GFO*

Confit Pork Belly | Glazed Balsamic Apple, Celeriac Remoulade,
Red Wine Jus *GFO, V, N*

Rosary Ash Bon Bons | Beetroot Carpaccio, Balsamic Pearls, Caramelized Walnuts *GFO, V, N*

Mains

Stuffed Turkey Roulade | Celeriac Purée, Maple Glazed Carrot, Parsnip Crisp, Truffle
Brussel Sprouts, Fondant Potato, Greens, Sage Jus *GFO*

Fillet of Cornish Sole | Champagne, Caviar Beurre Blanc, Cavolo Nero, Parmentier Potato *GF*

Salt Baked Celeriac Pavé | Creamed Wild Mushrooms, Spinach, Roasted Squash,
Truffle Oil *VGO, V*

Desserts

Classic Christmas Pudding | Brandy Sauce, Redcurrants

Milk Chocolate and Orange Tart | Popping Candy, Blood Orange Sorbet

Hampshire, Dorset and Isle of Wight Cheese | Spiced Apple Chutney, Artisan Biscuits,
Candied Walnuts *N, GFO, V*

Tea & Coffee to finish

£50 per person

Includes Welcome Drink and glass of House Wine

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N - Contains nuts | V - Vegetarian | VO - Vegetarian option available

VG - Vegan | VGO - Vegan Option Available



