

Christmas Day Menu

£130 per person

Please note, the menu is subject to change

CANAPES (VG available upon request)

Beetroot Tartlets

Cep Tartlets

STARTER

Velouté (VG)

Artichokes Soup, crisps, chives, truffle glazed trompette mushroom

Duck

Duck leg and foie gras terrine, cider beetroots, morello cherry, melba toast

Salmon

London cure oak-smoked salmon, crème fraiche melba toast, capers, dill, Avruga caviar, lime

Pork

Braised pork cheek, celeriac & pickled cabbage salad, apple, smoked paprika aioli

MAIN

Vegetables Pithivier (VG)

Roasted root vegetables pithivier, maple glazed carrots and parsnip

Halibut

Seared halibut loin, sea vegetable, butternut squash, pearl barley, wild mushroom, chicken & chive butter

Turkey

Roast Turkey, pork & sage stuffing, fondant potato, sprout tops, cranberry & Port jus

Fillet (H)

42 days aged beef fillet, potato puree, confit carrots, braised shallots, peppercorn sauce

DESSERTS

Cheese Board

Selection of 3

£10 Supplement

Bûche de Noël (VG)

Hazelnut praline, mandarin, red currants

Christmas Pudding (VG/GF)

Brandy sauce, Condensed milk ice-cream

Petite Fours

Mince Pie Bon Bon's

(VG) VEGAN | (V) VEGETARIAN

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchen and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000Kcal a day. Calorie information is available on request. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.



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STORIES

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