

CHRISTMAS DAY DINNER

Appetisers

Smoked Scottish Salmon

Preserved cucumber, Horseradish, capers and shallot cream

Heritage Beetroot (V)

Salt baked and pickled, Crottin goat's cheese, candied walnuts

Warm Croquette of Gressingham Duck

Celeriac remoulade, pear and ginger, five-spice sauce

Roasted Jerusalem Artichokes (Vg)

Purée, black truffle, dressed lambs lettuce

Shellfish Bisque

Cornish crab toast, Thai basil

Main Courses

Roasted Dry Aged Fillet and Slow Cooked Short Rib of Beef

Fondant potato, wild mushrooms, celeriac puree, thyme sauce

Pan Roasted Fillet of Stone Bass

Crushed new potatoes, slow cooked fennel, Oscietra caviar,
Champagne sauce

Traditional Roasted Turkey

Fondant potato, Brussel sprouts, pork stuffing, chestnuts,
glazed carrots and traditional sauces

Roasted Miso Spiced Aubergine (Vg)

Charred broccoli, pine nut and pomegranate couscous,
carrot and ginger sauce

Pithivier of Wild Mushrooms and Black Truffle (V)

Baby spinach and butternut squash puree

Desserts

Valrhona Chocolate and Caramel Mousse

Passionfruit sorbet

'Winter Garden' Christmas Pudding

Redcurrants, Cognac sauce

Steamed Lemon Sponge

Orange compote, crème fraiche ice cream

Roasted Plums with Honey and Star Anise (Vg)

Pistachio bakewell, chocolate sorbet

Selection of British Cheeses

Apple chutney, quince paste, crisp bread

£165

Included a glass of Champagne, coffee and petit fours

If you require further information on food allergens, please ask one of our team members.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.