



FESTIVE LUNCH AND DINNER

A welcome glass of Taittinger Champagne

Juniper Cured Scottish Salmon

Pickled cucumber, salmon caviar, dill buttermilk dressing

Salted Cod Brandade Croquette

Poached egg, baby leeks, chive butter sauce

Braised Beef Ravioli

Saffron aioli, clear broth

Salt-Baked Beetroot Tartare (vg)

Avocado, blackberries, walnuts

Butternut Squash Velouté (vg)

Espelette pepper, pumpkin seed oil

Slow-Cooked Short Rib of Beef

Parmesan polenta, heritage carrots, gremolata & red wine sauce

Poached Loin of Hake

Platinum caviar, cauliflower purée, samphire, mussels, leek velouté

Traditional Roasted Turkey

Fondant potato, Brussel sprouts, sage stuffing, red cabbage & traditional sauces

Grilled Hispi Cabbage (vg)

Romesco sauce, hazelnut, wild mushrooms, puffed wild rice

Pan-Fried Gnocchi (vg)

White onion purée, cipollini onions, Treviso endive, walnuts

Valrhona Chocolate & Cinnamon Tart

Pecan, milk ice cream

'Winter Garden' Christmas Pudding

Cognac sauce

Coconut Mousse (vg)

Pineapple & lime

Spiced Poached Pear (vg)

Puff pastry, mulled wine gel, Chantilly cream

Selection of British Cheeses

Apple chutney, quince paste & crisp bread

Coffee & Mini Mince Pies

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

Lunch £72
Dinner £82