Festive Dinner

IN THE WINTER GARDEN RESTAURANT

A welcome glass of Perrier Jouët Grand Brut Champagne

Ceviche Scottish Salmon
Avocado wasabi purée & citrus dressing

Puglian Burrata (v)
Poached pear & truffle honey

Ravioli of Chicken & Seasonal Mushrooms
Preserved wild blueberries

Carrot & Cumin Velouté (vg)
Coconut yoghurt & pumpkin seeds

Slow-Cooked Short Rib of Beef
Parmesan polenta, heritage carrots, gremolata & red wine sauce

Poached Sea Trout
Leek & potato, Noilly Prat sauce

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

Wild Mushroom Risotto (vg)
Herb pesto & dried mushrooms

Sides £9
Slow cooked red cabbage

Tenderstem broccoli

Mashed potato with shaved black truffle (add £5)

Heritage carrots, orange & star anise

Valrhona Chocolate Mousse
Blood orange gel & Mandarin sorbet

'Winter Garden' Christmas Pudding (v)
Cognac sauce

Caramelised Pineapple (vg)
Lime sorbet

Selection of Artisan Cheeses
Pear apple chutney, quince paste & walnut bread

Coffee & Mini Mince Pies

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

Dinner £85