



CHRISTMAS DAY MENU

£115 INCLUDING A GLASS OF LAURENT PERRIER
CHOOSE ONE STARTER, ONE MAIN AND ONE DESSERT

AMUSE

Venison Carpaccio, pickled blackberry, chocolate gel

STARTERS

Beetroot, burrata, pickled spruce, puffed barley

Cured Salmon, lemon curd, pumppernickel, sorrel

Rabbit Terrine, goose liver, brioche, dates

Celeriac, hazelnuts, black garlic and truffle mayo, chervil

MAINS

Roasted Turkey, stuffing, parsnip, sprouts, cranberry jus

Slow Roasted Sirloin, cep powder, perigourdine jus

Stonebass, chicory, leeks, fish egg beurre blanc

Roasted Cauliflower & Artichoke Tart, roasted root veg Jus

SIDES

Roasted Parsnips, Brussel Sprouts with chestnuts, Creamed Potato

DESSERTS

Traditional Christmas Pudding, cranberry compote, brandy custard

Orange & Cinnamon Chocolate Fondant, orange marmalade, milk ice cream

Stem Ginger Parfait, pain d'épices, compressed apple, lemon sorbet

Selection of British Cheeses, crackers, fruits and chutney

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.