

Christmas Day Menu

£145 per person

Includes a complimentary glass of Laurent- Perrier La Cuvee Brut, NV

Amuse

New Potato Confit | exmoor caviar, sour cream, chives (gf)

Starters

Please select one

Heritage Beetroot | wild rocket, goat's cheese, candied walnuts (v, gf, n)

Cured Loch Duart Salmon | horseradish cream, dill, roe, soda bread

Hand Dived Sea Scallop | brown butter, celeriac, sea hearbs (gf)

Chicken Liver Parfait | sour cherry conserve

Mains

Please select one

Forest Mushroom Wellington | celeriac, kale, vegan puff pastry (vg)

Butter Poached Atlantic Halibut | English sparkling wine, sea herbs

Norfolk Turkey | sage & onion stuffing, pigs in blankets, cranberries

Hereford Beef Fillet | mashed potato, winter black truffle jus (gf)

Sides

Buttermilk Dinner Rolls | salted butter

Maple Brussels Sprouts | bacon (gf)

Honey Carrots & Parsnips | parsley (v, gf)

Duck Fat Roast Potatoes | sea salt (gf)

Desserts

Please select one

Christmas Pudding | brandy cream (v)

Bread & Butter Pudding | raisins, ginger custard (v)

Black Forest Chocolate Mousse | sour cherry (v, gf)

(v) vegetarian (vg) vegan (n) nuts (gf) gluten-free

Menus are seasonal and subject to change. Not valid in conjunction with any other offer or discount. Please inform a manager of any allergies or intolerances before ordering – a full allergen list is available on request. Prices are in GBP and include VAT.

A discretionary 13.5% service charge will be added to your bill.