



CHRISTMAS DAY MENU

99.50 per person – six courses & Buck's Fizz
(49.50 for children aged 12 or under)

Jerusalem artichoke soup | ve
truffled girolle mushrooms, toasted almonds

Salmon trio
gravadlax, hot smoked salmon & salmon rillettes,
pickled cucumber, citrus mayonnaise & toasted crouton

Vegetable escabeche | ve
grilled artichoke & aubergine, saffron grelot onions,
piquillo peppers & Padrón peppers, marinated tomato sauce

Fillet of British beef with black truffle sauce
truffled mousseline potatoes, butternut squash,
black trumpet mushrooms, roast shallot & braised chestnuts

Beetroot Wellington with black truffle sauce | ve
truffled mousseline potatoes, butternut squash,
black trumpet mushrooms, roast shallot & braised chestnuts

Holly Farm free range bronze roast turkey
chestnut stuffing, pig in blanket, slow roasted vegetables,
Brussels sprouts, rissole potatoes, bread sauce & port gravy

Fillet of hake on a clam risotto
salted cucumber ribbons, dulce seaweed, white wine & Champagne sauce

Peach & Champagne sorbet

Homemade christmas pudding | v
cherry compote & brandy anglaise

Poached winter fruits | ve
poached quince, apples, pears, blackberries, prunes & pineapple
with a citrus & red wine syrup & a dash of Champagne

Chocolate delicie | v
crispy feuilletine base, chocolate ganache, dark chocolate sauce,
honeycomb ice cream, cacao tuile with hazelnuts & pistachios

Truffled Coulommiers cheese
& accompaniments

Filter coffee or tea & mince pie

 Vegetarian  Vegan

ALLERGENS: Our menu descriptions do not list all ingredients. Please visit our web site or ask one of our team for the allergen menu.
Menu is subject to inor changes. All major credit cards are accepted.

VAT is included at the prevailing rate. Our usual service charges will apply. Payment by credit/debit card only.