CHRISTMAS DAY LUNCH

CANAPES

WILD MUSHROOM & GRUYERE TARTLET

PRUNES STUFFED WITH BLUE CHEESE, WRAPPED IN PARMA HAM

BLINI WITH GIN-CURED SALMON CAVIAR

STARTERS

all served with champagne sorbet

GOOSE & APPLE TERRINE
pickled walnut, brioche, caramelised onion jelly

GOAT'S CHEESE, BEETROOT & ASPARAGUS TART (veo)
celery gel, toasted walnuts

SMOKED EEL
heritage beetroot, crisp apple, cucumber & radish salad,
tarragon & horseradish sauce

MAINS

all served with pigs in blankets, roast potatoes, honey-roasted root vegetables, seasonal vegetables, cider-braised red cabbage

BROWN BUTTER-ROASTED FREE-RANGE BRONZE TURKEY BREAST
ham hock & goose ballotine, cranberry

RARE-BREED BEEF FILLET WELLINGTON
honey-roasted celeriac puree

BUTTERNUT SQUASH, CHESTNUT & BRAISED LEEK PITHIVIER
cranberry stuffing

PARMA HAM-WRAPPED MONK FISH
smoked salmon & cranberry croquette, saffron & white wine sauce

DESSERTS

CHOCOLATE & ORANGE DELICE
blood orange sorbet, orange delight

CHRISTMAS PUDDING
brandy cherries, créme anglaise

APPLE CAKE
topped with crunchy flaked almond, homemade vanilla custard

SELECTION OF FINE CHEESES
fig & date chutney, cranberry crackers

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | dfo./dairy-free option available
v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.

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