

CHRISTMAS DAY MENU

Glass of Nyetimber Classic Cuvée and Chef's amuse bouche
£115 / person

STARTERS

Lobster Gateaux Provençale cassoulet

Game & Pistachio Terrine red onion relish, sourdough toast

Roasted Squash kale & purple cauliflower, pomelo dressing (VG / GF)

Parsnip & Cider Apple Soup pomegranate reduction (VG / GF)

MAIN COURSES

Roast Turkey pigs in blankets, sage & apricot stuffing, cranberry sauce

Roast Sirloin of Beef balsamic glazed shallot, Yorkshire pudding, red wine jus

Pan Fried Monkfish celeriac & saffron purée, chargrilled baby leek, buttered brown shrimps (GF)

Wild Mushroom & Delicia Pumpkin Pithivier truffle & chestnut velouté (VG)

All mains are served with a seasonal selection of sides to share
Roast potatoes, sprouts & toasted almonds, roasted root vegetables (VG, GF)

DESSERTS

Kaya Great Northern Christmas Pudding Brandy sauce (V)

Mont Blanc red berry coulis (V / GF)

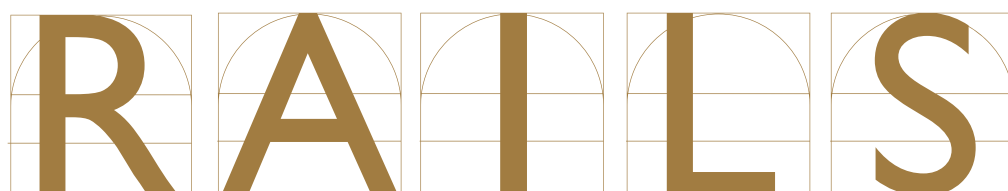
Dark Chocolate & Coffee Opera Cake (VG / GF)

Selection of Seasonal Cheeses seeded crackers & quince jelly



Tea, Coffee & Mince Pies

Please always inform your server of any allergies or intolerances before placing your order. V - vegetarian / VG - vegan
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.
A discretionary service charge of 12.5% will be added to your bill.



Restaurant & Little Bar