



## CHRISTMAS DAY MENU

Iron bark pumpkin & chestnut velouté

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Poached lobster tail, little gem, apple, celery, pink peppercorns

Confit duck & chicken terrine, clementine marmalade, mâché salad

Scottish smoked salmon, blinis, trout roe, crème fraiche, shallots, capers

Baked Vacherin, warm potato & toasted hazelnut salad, Périgord truffle

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Roast Norfolk bronze turkey, sprouts, glazed root vegetable, roasties

Beef fillet, bordelaise, garlic & potato purée, black truffle

Roasted halibut, celeriac, langoustine & lemon caper butter sauce

Jerusalem artichoke & Champagne risotto, roasted ceps, artichoke crisps

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Christmas pudding & brandy custard

Praline, chocolate mousse, mandarin macaroons

Cinnamon crème brulee, pistachio biscotti

Stilton & oat cakes

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Coffee, tea & mince pies

£125

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.  
Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately.  
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.