

## Set Menu - £60

### **Smoked salmon**

Caperberries, lemon and dill sour cream, watercress, rye bread

### **Prawn cocktail**

Cucumber, gem lettuce, Cognac dressing

### **Pumpkin Soup (vg)**

Super seeds, croutons

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### **Bronzed turkey**

Roast potatoes and root vegetables, Brussel sprouts, stuffing, pigs in blanket, gravy

### **Seared cod**

Leek, potato, peas, samphire, Champagne sauce

### **Wild mushroom risotto (vg)**

Winter truffle, vegan mousse

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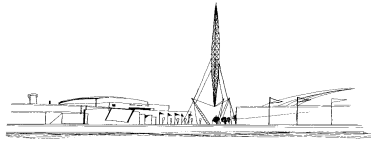
### **Christmas pudding (vg/gf)**

Brandy sauce

### **Banoffee cheesecake**

### **Lemon meringue tart**

Menu price includes VAT. There is a 13% service charge added to the bill. If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.  
(VG) Vegan, (V) Vegetarian.



## Set Menu - £75

### **Beef tartare**

Smoked egg yolk, Melba toast

### **BBQ lobster**

Celeriac rémoulade, gem lettuce, bisque

### **Jerusalem artichoke soup (vg/gf)**

Crisps, super seeds, Arbequina oil

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### **Bronzed turkey**

Roast potatoes, root vegetables, Brussel sprouts, stuffing, pigs  
in blanket, gravy

### **Venison**

Braised red cabbage, roasted vegetables, blackberry and  
chocolate sauce.

### **Poached halibut**

Pavé of potatoes, wilted greens, heritage carrots, broth

### **Baked portobello and cep risotto (vg)**

Winter truffle

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### **Christmas pudding (vg/gf)**

Brandy coconut custard

### **Mango and passionfruit bavaois**

Coconut sorbet

### **Trio of chocolate**

Brownie, mousse, crèmeux, soil, raspberry sorbet

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