

CHRISTMAS DAY

£165 PER PERSON | £200 INCLUDING MATCHING WINE | £75 PER CHILD

SNACKS

HALIBUT TARTARE Dashi | Leaf Tuille

BROWN BUTTER CUSTARD TART Mushroom | Truffle

STARTERS

HOME CURED SALMON Beetroot | Brioche

CONFIT DUCK LEG TERRINE Smoked Cheddar Doughnut | Mulled Wine Pickled Shallots

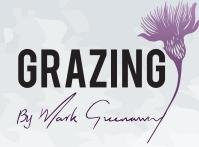
> SALT BAKED CRAPAUDINE BEETROOT Lemon Caviar | Chive Veloute

SOUP

SHELLFISH CONSOMMÉ Scallop | Lobster | Saffron



A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate. For any guests with special request or allergens, please ask our team for additional information.



MAINS

TURKEY Stuffing | Roast Potatoes

PAN ROASTED HALIBUT Veloute | Caviar

BEETROOT PITHIVIER

SIDES TO SHARE

ROASTED PARSNIPS Honey

BRUSSEL SPROUTS Cream | Smoked Bacon | Lettuce

DESSERT

CHRISTMAS PUDDING PARFAIT

PAVLOVA Lemon | Hibiscus | White Chocolate

TETE DE MOINES Fig Jam | Crackera | Frozen Grapes

AFTER DINNER, ENJOY COFFEE & MINCE PIES.

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