

# GRAZING

By Mark Greenaway



## 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.*

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## 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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