

CHRISTMAS DAY

£225 PER PERSON WITH A GLASS OF LAURENT-PERRIER LA CUVÉE BRUT CHAMPAGNE

AVAILABLE FROM 12.30PM UNTIL 9PM ON WEDNESDAY 25TH DECEMBER 2019

NATIVE LOBSTER VELOUTÉ
CRÈME FRAÎCHE, COGNAC

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SPICED PARSNIP VELOUTÉ
PEAR, BLUE CHEESE TORTELLINI

STARTERS

PRESSED WILD DUCK TERRINE
LIVER PARFAIT, MUSTARD FRUITS, TOASTED BRIOCHE

DRESSED CRAB
SMOKED SALMON, CUCUMBER, CAVIAR

ARTICHOKE ROYALE
CELERY, APPLE, RADISH, PICKLED MUSHROOM TOAST

MAIN COURSE

FREE RANGE NORFOLK BRONZE TURKEY
SAGE AND CITRUS STUFFING, AGEN PRUNE, ROASTING JUS

FILLET OF CORNISH TURBOT
SALSIFY, ALMOND, ROMANESCO, CHAMPAGNE SAUCE

TRUFFLED CELERIC AND GOLDEN BEETROOT WELLINGTON
CARAMELISED CELERiac PURÉE, CELERiac JUS

MAIN COURSE SERVED WITH:

ROASTED CARROTS, PARSNIPS, POTATOES,
SPICED BRAISED RED CABBAGE, TRADITIONAL BREAD SAUCE

DESSERTS

HOMEMADE CHRISTMAS PUDDING
BRANDY CUSTARD, SALTED CARAMEL

BÛCHE DE NOËL
PRALINE, LEMON, GIANDUJA CHOCOLATE

MONT BLANC TARTELETTE
CHESTNUT, RUM, VANILLA

THIS MENU IS SUBJECT TO CHANGE

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.

