



Christmas Eve Menu

- 3 courses, a glass of Sekt on arrival, mini Stollen & celebratory Christmas cracker -

£75 per person

Starters

Smoked duck breast
shaved duck liver, marinated spiced, pumpkin, brioche

Beet root cured salmon
pickled cucumber, crisp shallot rings, yuzu crème fraiche, dill

Grilled Octopus salad
almond puree, rocket, citrus, coriander

Heritage root vegetables & whipped goat cheese (V)
Walnuts, watercress, honey mustard dressing

Butternut squash soup (VE)
Chestnuts, pumpkin seeds & oil, cream cheese

Mains

Roasted free range Bronze turkey
sage stuffing, pigs in blankets, roast potatoes & root vegetables, cranberry sauce

28 days dry aged Scotch beef fillet
potato mousseline, winter vegetables, truffled madeira sauce

Grilled halibut
turnips, mangetout, radish, croquette, lobster bisque

Cauliflower steak (VE)
sauce vierge, sweet potato fries, lemon chili aioli

Schupfnudel & wild mushroom (V)
hand rolled potato noodles, celeriac purée, butter sauce, fresh winter truffles

Whole slow roast free range goose*

*braised red cabbage, baked apples, potato dumplings, lingonberry, spiced orange sauce
serves 4 to 6 people*

**Please pre order at least 7 days in advance. A supplement of £25/person will be applicable.*

Desserts

Cardamom rice pudding
cherry compote, gingerbread

Spekulatius trifle
cranberry jelly, eggnog cream

Twice baked cinnamon cheesecake
blueberry compote

Mint chocolate ganache
chocolate crumble, grilled persimmons, tonka bean cream

Farmhouse cheeses
selection of pasteurized and unpasteurized cheeses, apple chutney

This menu is subject to change. In case of allergies and dietary requirements, please speak to your waiter before ordering.
Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT