



## FESTIVE LUNCH AND DINNER

2nd - 24th December 2019

### STARTERS

PEAR, MULLED WINE AND CHESTNUT SOUP (ve)  
with gingerbread crouton

CHICKEN LIVER 'TANGERINE' PARFAIT  
snow powder, grilled sourdough

CRAB AND SCALLOP GRATIN  
parmesan, breadcrumbs, béchamel

SCOTTISH SMOKED SALMON  
carved from the trolley with classic accompaniments

DUCK AND HAM HOCK TERRINE  
grape jelly, fig and walnut bread

CHERRY AND GLÜHWEIN GOAT'S CHEESE (v)  
chilli jam, chestnuts, fruit toast

NORDIC SMØRBRØD (ve)  
avocado, beetroot, apple, rocket, chestnut, cranberry

### MAINS

ROLLED AND STUFFED NORFOLK TURKEY BREAST  
braised red cabbage, Brussel spouts and chestnuts, roast potatoes, bread sauce, gravy

DUCK À L'ORANGE, HERITAGE CARROTS  
braised chicory, orange sauce, mashed potato

RUMP OF LAMB  
Brussel sprouts, parsnips, black olive mash, peas, cinnamon mint jus

DOVER SOLE  
baby vegetables, spinach, potatoes, capers, beurre noisette (*supplement £10*)

BEEF FILLET  
baby vegetables, spinach, smoked onions, fondant potatoes, red wine jus (*supplement £10*)

PUMPKIN AND SAGE TORTELLINI (ve)  
slow cooked vegetables

CREAMY POLENTA (ve)  
tofu, garden vegetables, herbs

CHRISTMAS NUT ROAST (v)  
braised red cabbage, Brussel spouts and chestnuts, roast potatoes, bread sauce, gravy

### SIDES (*supplement £5*)

mashed potato with rosemary crème

sautéed spinach with garlic and almond

baby leaf salad dressed in balsamic vinegar

£55.00 (three courses)

**Jean-Didier Gouges, Head Chef**

A discretionary 12.5% service will be added and entirely shared between all the staff.

**ALLERGY ADVICE:** We carefully prepare orders, some of which contain nuts, sesame and other allergenic ingredients.

We cannot guarantee that orders served, will not contain traces of these allergens.

If you have an allergy, please inform a member of our team.

(v) Suitable for vegetarians (ve) Suitable for vegans



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### DESSERTS

CHRISTMAS PUDDING (*gluten free on request*)  
brandy, crème anglaise

PETERSHAM CHOCOLATE BAUBLE  
orange mousse, hot vanilla sauce

CHRISTMAS LIGHT  
brownies, praline mousse, apple and cinnamon ice cream

TOFU CHOCOLATE MOUSSE (ve)  
roasted pear, almond, ginger

WINTER BERRY CRUMBLE  
vanilla cream

SORBET OR ICE CREAM

SELECTION OF FINE CHEESES (*£14 as additional course or £5 supplement*)  
with traditional accompaniments

### DESSERT WINE

125ml

PETIT MANSENG LES DERNIÈRES GRIVES, Côtes de Gascogne, 2016 8.50

TOKAJI ASZÚ 5 PUTTONYOS, Bene Pincészet, Hungary, 2009 13.00

### PORT

125ml

CHURCHILLS Crusted, 2006 9.00

FONSECA GUIMARAENS, 1998 13.00

### COFFEE AND TEAS

COFFEE 4.50  
freshly filtered, cappuccino, latte, espresso

SPECIALITY TEA 4.50  
ceylon, earl grey, peppermint, chamomile

LIQUEUR COFFEE 9.50  
whisky, Amaretto, Baileys, Cointreau, Tia Maria, brandy

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