

CHRISTMAS EVE DINNER

£95 per person with a glass of Laurent-Perrier La Cuvée Brut Champagne

STARTERS

Pressing of Lancashire Guinea Hen

Truffle Dressing, Brioche Soldier

Native Lobster Velouté

Crème Fraiche, Cognac

Baked and Pickled Heritage Beetroots

Greek Yogurt, Hazelnut, Sherry Vinegar

MAINS

Free Range Norfolk Bronze Turkey

Sage and Chestnut Stuffing, Squash Purée, Agen Prune

Fillet of Scottish Halibut, Lightly Braised

Savoy Cabbage, Jerusalem Artichoke, Salsify

Braised White Onion

Parsley Gnocchi, Roasted Roots, Black Truffle

DESSERTS

Christmas Crumble Tart

Spiced Marmalade Ice Cream, Pine

Mont Blanc Choux

Chestnut, Blackcurrant

Seasonal British Cheese from the Trolley

Crackers, Fruit Bread, Grapes, Celery

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.