



CHRISTMAS DAY

£225 per person with a glass of Laurent-Perrier La Cuvée Brut Champagne

Native Lobster Velouté
Crème Fraiche, Cognac

Spiced Parsnip Velouté
Pear, Blue Cheese Tortellini

TO START

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

Free Range Norfolk Bronze Turkey
Sage and Citrus Stuffing, Agen Prune, Roasting Jus

Fillet of Cornish Turbot
Salsify, Almond, Romanesco, Champagne Sauce

Truffled Celeriac and Golden Beetroot Wellington
Caramelised Celeriac Purée, Celeriac Jus

Main served with:

Roasted Carrots, Parsnips, Potatoes, Spiced Braised Red Cabbage, Traditional Bread Sauce

DESSERT

House Made Christmas Pudding
Brandy Custard, Salted Caramel

‘Buche Noel’
Praline, Lemon, Gianduja Chocolate

Mont Blanc Tartelette
Chestnut, Rum, Vanilla

Available from 12.30pm on Wednesday 25th December 2019

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.