



CHRISTMAS EVE SET MENU

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

TO START

Pressing of Seasonal Game
Mushroom, Truffle, Port-Wine Jelly

Native Lobster Velouté
Crème Fraîche, Cognac

Baked Heritage Beetroot
Goat's Curd, Chestnut, Dukkah

MAIN

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

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

Braised White Onion
Parsley Gnocchi, Roasted Root Vegetable Broth

SIDES

Spinach £5
Buttered, Steamed or Creamed

Sprouting Broccoli, Pine Nuts, Lemon £5

Heritage Tomato Salad, Rice Vinegar £6

Pomme Purée £6

Minted Linzer Potatoes £6

DESSERT

Christmas Crumble Tart
Spiced Marmalade Ice Cream, Pine

Mont Blanc Tartlet
Chestnut, Blackcurrant

Seasonal British Cheese from the Trolley
Crackers, Fruit Bread, Grapes, Celery

Available for lunch from 12 noon until 3pm and dinner from 5.30pm - 7pm and 9.30pm - 10.30pm on Tuesday 24th December

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.