



FESTIVE SET MENU

Two Courses £36 per person

Three Courses £40 per person

Three Courses £47 per person with a glass of Laurent-Perrier La Cuvée Brut Champagne

TO START

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

Creamy Chestnut Velouté
Garganelli, Salsify, Black Cabbage

Tartare of Organic Scottish Salmon
Lime, Radish, Dashi

MAIN

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

Fillet of Cornish Cod
Herb Crust, Wild Mushroom, Savoy Cabbage, Sauce Bearnaise

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

Dark Chocolate Ganache
Chestnut, Grapefruit, Hazelnut, Milk Sorbet

Truffled Tunworth
Pear, Celery, Champagne Vinegar

Available for lunch from 12 noon until 3pm and dinner from 5.30pm - 7pm and 9.30pm - 10.30pm

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.