



## Christmas Day Menu

£195 PER PERSON WITH A GLASS OF  
LAURENT-PERRIER LA CUVÉE BRUT CHAMPAGNE

Available from 12.30pm

Lobster Soup, Sea Scallop Macaroons

Spiced Cauliflower Velouté, Mango Compote, Caramelised Pistachios

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Venison Carpaccio, Honey and Ale Mustard, Salad Radish, Parsnip Cream

Loch Var Smoked Salmon, Calvados Crème Fraiche and Apple Pancakes

Roast Crottin Goats Cheese, Salt baked and Pickled Heritage Beets, Balsamic Crystals

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Free Range Norfolk Bronze Turkey, Middle White Pork Sausage  
with Maple Bacon, Caramelised Citrus Port and Chestnut Stuffing

Roast Hebridean Halibut Billy Bi, Mussels, Potatoes and Leeks, Pernod Ricard

Delica Squash Tortellini, with Celeriac, King Oyster Mushroom and Sage

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Christmas Plum Pudding, Cognac Anglaise

Chestnut Frangipane Tart, Sour Cream Chantilly

Artisan Cheese Table, Selection of Chutneys, Biscuits and Breads

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Pine Scented Mince Pies and Chocolates

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Coffee, Tea and Tisanes



**Please note:** These are sample menus and are 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.