

CHRISTMAS EVE

£125

CANAPÉS

Celeriac Remoulade Tartlet, Iberico Ham
Rice Cracker Artichoke, Apple, Chestnut
Truffle Arancini

STARTER

BALLOTINE OF CHICKEN & HAM HOCK
Truffle Dressing, Brioche, Pickled Walnut

NATIVE LOBSTER VELOUTÉ
Crème Fraîche, Cognac

BAKED & PICKLED HERITAGE BEETROOTS
Greek Yogurt, Hazelnut, Sherry Vinegar

MAIN COURSE

ROASTED GOOSE
Red Cabbage Purée, Roast Vegetables & Potatoes, Sherry Vinegar

FILLET OF SCOTTISH HALIBUT, LIGHTLY BRAISED
Savoy Cabbage, Jerusalem Artichoke, Salsify

BRAISED WHITE ONION
Parsley Gnocchi, Roasted Roots, Black Truffle

DESSERT

HOMEMADE CHRISTMAS PUDDING
Brandy Sauce

MONT BLANC CHOUX BUN
Chestnut, Blackcurrant

SEASONAL BRITISH CHEESE FROM THE TROLLEY
Crackers, Fruit Bread, Grapes, Celery

CHRISTMAS EVE VEGAN MENU

£125

CANAPÉS

Piperade Tartlet
Herb Arancini, Vegan Feta
Rice Crisp Almond, Apple, Celery, Curry

STARTER

Miso Glazed Aubergine
Chestnuts, Truffle, Roasted Onion Broth

Italian Winter Leaves
Cashew Curd, Clementine, Fennel

MAIN COURSE

Truffled Celeriac & Golden Beetroot Croustillant
Caramelised Celeriac Purée, Celeriac Jus

Braised White Onion
Tapioca Crisp, Root Vegetables, Trompette Mushrooms

DESSERT

Hazelnut Tartlet
Citrus, Cranberry, Pine Sugar

Dark Chocolate Bûche De Noël
Chestnut, Blackcurrant, Oat Milk Ice Cream