

Christmas Day Menu

5-COURSES | £155.00 PER PERSON



Celeriac & apple velouté, candied walnuts (v) (vg) (ngci)



Salmon & ruby beetroot gravadlax, lambs lettuce,
'Platinum' caviar vinaigrette (ngci)

or

Smoked duck liver parfait & red onion marmalade, toasted bread

or

Tian of winter vegetables with feta cheese, black winter truffle
(v) (vg) (ngci)



Holly Farm turkey ballotine,
fricassée of Brussels sprouts, smoked bacon,
shallot & chestnuts, roasted potatoes, glazed carrots (ngci)

or

Beef Wellington with slow roasted shallots
& sautéed wild mushrooms, Madeira jus

or

Poached halibut with cocotte potatoes, Dieppoise sauce

or

Root vegetable pithivier,
sautéed spinach, radish & kale pesto (v) (vg)



Pear sorbet with mulled wine syrup & pear crisp (v) (vg) (ngci)



Skindles' Christmas pudding & brandy sauce (v)
(vegan option available)

or

Skindles' festive sherry trifle (v)

or

White & dark chocolate Yule log, mint crème Anglaise (v)

or

Selection of artisan cheeses with chutney & biscuits
(supplement £5.00)



Coffee or tea & homemade mince pie (v)

(v)-vegetarian (vg)-vegan (ngci)-no gluten containing ingredients

Full allergen information is available upon request.

Please ask a member of our Management team.

All prices are inclusive of VAT at the current rate.

A discretionary 10% service charge will be added to your final bill.

