



Christmas Day Menu

Celeriac & Chestnut soup with truffle shavings (v) (vg) (ngci)



Flaked Devon crabmeat,
black ink tapioca pearl cracker, avocado mousse & Oscietra caviar
or
Beef steak tartare,
egg yolk gel, capers, cornichon, Dijon mustard, beef tomato & sourdough crisp
or
Foie gras parfait
Fig & almond chutney, toasted brioche



Holly Farm turkey ballotine,
fricassée of Brussels sprouts, smoked bacon, chestnuts,
fondant potato & glazed carrots
or
Beef Wellington
with hasselback potatoes & purple sprouting broccoli, mushroom sauce
or
Lemon sole, scallop vinaigrette, sea vegetables, Champagne sauce
or
Saffron risotto, Parmesan cream, black truffle shavings (v) (vg) (ngci)



Clementine sorbet with Armagnac & rosemary syrup (v) (vg) (ngci)



Alain Roux's Christmas pudding & brandy sauce (v) (vg)
or
Chestnut Mont Blanc with poached pear (v)
or
Chocolate Yule log with vanilla custard (v)
or
Selection of artisan cheeses with chutney & biscuits
(supplement 5.00)



Coffee or tea & homemade mince pie (v)

£185.00 per person

(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 12.5% service charge will be added to your final bill.