

Christmas Day Menu



VEUVE CLICQUOT
"Yellow Label" Brut, Reims

for the table

CRANBERRY & SQUASH FOCACCIA (V)
late harvest olive oil

TRUFFLED DEVILLED DUCK EGGS (V) (GF)
crème fraîche, herbs, cayenne pepper

CAVIAR & SOURDOUGH BLINI
sour cream, chives

choose one from each section

BURNT LEEK & NORI TERRINE (V) (GF)
horseradish cream, crispy caviar

NATIVE BEEF TARTARE
bone marrow cream, music bread

SLOE GIN-CURED SEA TROUT (GF)
pickle ketchup, cucumber, kumquat



ROASTED BRONZE TURKEY (GF)
pigs in blankets, rosemary roasted potatoes, seasonal vegetables, gravy

WILD SEA BASS PAVÉ (GF)
nori and vermouth beurre blanc, salty fingers, seasonal vegetables

MUSHROOM & CAMEMBERT WELLINGTON (V)
buttered neeps, Yorkshire pudding, roasted potatoes, seasonal vegetables, gravy



ICED CHRISTMAS PUDDING SOUFFLÉ (V)
brandy snap biscuit

CHOCOLATE MOUSSE CAKE (V)
dark chocolate sponge, Grand Marnier ice cream

PASSIONFRUIT & MANGO CHOUX BUN (V)
Chantilly cream, mango sorbet



MINCE PIES (V)

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.