

Christmas Day Menu

December 25th | 12pm - 9pm
£155 per guest | £65 kids under 10
wine pairing + £45



EDMUND'S TURKISH DELIGHT

Grey Goose Essences rosemary & peach / Lanique rose / rosemary & rose sherbert / lemon / soda

for the table

FANCY HASH BROWN

crème fraîche, caviar

BACON WRAPPED DATES

linguiça, Manchego, mustard

CHEESY POLENTA CROQUETAS

black truffle mayo

BEEF TARTARE

potato crisp, harissa oil, crispy shallots

choose one from each section

WILD MUSHROOM & TRUFFLE SOUP

tempura crisps

CURED TROUT ON TOAST

horseradish cream cheese, pickled onion, dill

FOIE GRAS CRÈME BRÛLÉE

pork crackling, marmalade, brioche

KING PRAWNS

garlic butter, white wine, chilli



ROAST TURKEY

carrot purée, brussels sprouts, parsnips, pigs in blanket, roasties, cranberries, gravy

LOBSTER GNOCCHETTI

spiced tomato bisque, mixed herbs

MUSHROOM & CAMEMBERT WELLINGTON

truffle mashed potatoes, kale, cranberries, mushroom gravy



STICKY MARMALADE ROLL

homemade brioche, orange marmalade, vanilla ice cream

PLUM PUDDING

plum cobbler, roasted plum ice cream

YULE LOG

dark chocolate & peppermint roulade, chocolate soil, mint ice cream



MINCE PIES

COFFEE & TEA

house selection

Corporate Chef Maxwell Terheggen



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 14% service charge will be added to the bill.