

# 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

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 14% service charge will be added to the bill.