

Christmas Day Menu



EDMUND'S TURKISH DELIGHT

Grey Goose Essences white peach & rosemary vodka / Lanique liqueur /
rosemary and rose sherbet / lemon / soda

for the table

FANCY HASH BROWN

crème fraîche, caviar

BACON WRAPPED DATES

chorizo, 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



MUSHROOM & CAMEMBERT WELLINGTON

truffle mashed potatoes, kale, cranberry & mushroom gravy

LOBSTER GNOCCHETTI

spiced tomato bisque, mixed herbs

ROAST TURKEY

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



LEMON MERINGUE WAFFLE

lemon curd, Italian meringue, lemon sorbet, dill

CHOCOLATE GANACHE

sesame ice cream, chocolate soil

PLUM PUDDING

plum cobbler, roasted plum 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 12.5% service charge will be added to the bill.