

# Christmas Day Menu



## VEUVE CLICQUOT CHAMPAGNE

"Yellow Label" Brut, Reims

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.