

# Christmas Day Menu



for the table

## CHEESY POLENTA CROQUETAS 🌾 🌱

Parmesan, black truffle mayo

## BACON WRAPPED DATES 🌾

chorizo, Manchego, mustard

## HONEY BAKED BRIOCHE

choose one from each section

## LOBSTER & PRAWN COCKTAIL

avocado, jalapeño, little gem, Avruga caviar,  
bloody mary dressing

## SPICED SQUASH SOUP 🌱 🌱

toasted seeds, truffle cheese toastie

## BONE MARROW BEEF TARTARE

shallots, capers, egg yolk, game chips



## ROASTED NORFOLK BRONZE TURKEY

sausage stuffing, pigs in blankets, duck fat roasties,  
seasonal vegetables, gravy & cranberry sauce

## ROASTED PAVE OF SALMON

lobster tarragon crust, brandy bisque, sea vegetables

## BEETROOT NUT ROAST

squash sourdough stuffing, rosemary roasties,  
seasonal vegetables, gravy & cranberry sauce



## CHOCOLATE MOUSSE CAKE

dark chocolate sponge, Grand Marnier ice cream

## CHERRY BAKEWELL TART

Kirsch ice cream

## SPICED BABA AU RUM

tropical fruits, mascarpone cream



## MINCE PIES 🌱

Head Chef Jessica Luis



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.