

Christmas Day Lunch

Starter

Marinated Raw Scallops

Black Quinoa | Clementine | Fennel | Dill

Quail

Breast | Lollipop Leg | Quail Egg | Shallot
Celery | Grape | Sourdough

Hot Smoked Salmon

Grapefruit | Wasabi Yoghurt

Salt baked Beetroot | Gingerbread | Coriander

Beetroot Textures (v)

Panna Cotta | Pickle | Salt Baked | Gel
Black Olive | Goats Cheese | Walnut Crumb

Intermediate

Chestnut Velouté

Duck Leg Ravioli | Mushroom Espuma

Smoked Butternut Velouté (v)

Pearl Barley Crisp | Sherry Vinegar Caviar
Parmesan Cremeux | Pumpkin Seed Adult:

Adult: £69.00 Per Person

Child up to 13 years: £35.00

Dress Code: Lounge Suit

(v) No Meat or Fish. * Gluten Free.

Nut Allergy - all items listed may contain traces of nuts.
Kindly note that all our dishes are freshly prepared
on the premises and may take up to 20 minutes
per course to prepare.

Main

Sea Bass

Artichoke | Savoy Cabbage
Lemon | Mash Potato

Turkey Ballotine

Seasonal Vegetables; Cauliflower Cheese

Maple-Mustard Chantenay Carrots | Tenderstem Broccoli & Hazelnut

Pork Stuffing | Pigs in blankets
Duck Fat Roast Chateau Potatoes

Roast Sirloin of Beef

Seasonal Vegetables; Cauliflower Cheese

Maple-Mustard Chantenay Carrots | Tenderstem Broccoli & Hazelnut

Yorkshire Pudding

Duck Fat Roast Chateau Potatoes | Red Wine Jus

Winter Vegetable Wellington (V)

Cauliflower | Curly Kale

Dessert

Opera Cake

Coffee Sauce | Espresso Ice Cream

Custard Tart

Raspberry Purée | Blackcurrant Sorbet

Mango and Pomegranate Pavlova *

Sugar Decoration | Mint

Christmas Pudding

Hazelnut Biscotti | Baileys Anglaise