



Christmas Day

CANAPÈS

BREAD

Sourdough bread and cultured butter

HOME CURED SALMON
salt baked beetroot, crème fraiche

SPICED BUTTERNUT SQUASH SOUP
salted seeds, maple, sourdough (v)

TRADITIONAL ROAST TURKEY
Chestnut & apricot stuffing, pigs in blankets, duck fat
roast potatoes, honey roasted parsnips, smoked bacon
sprouts, cranberry sauce

DRY AGED SIRLOIN OF BEEF
smoked potato and truffle gratin, cep pureé, roasted
shallot, red wine sauce

TRUFFLE GNOCCHI
cep, shallot, thyme (v)

CORNISH SEA BASS
spiced brown shrimp, hispi cabbage, crispy chicken
skin, champagne cream

All main courses served with additional vegetables and potatoes on table

CHOCOLATE
clementine, almond

SELECTION OF BRITISH
CHEESES

TRADITIONAL CHRISTMAS
PUDDING

PETITES FOURS

We can accommodate for all dietary requirements and food allergies, please ask for assistance.

(v) Denotes that the dish is suitable for vegetarians. Gluten free & lactose free products and variations available, please ask for details. Prices are inclusive of VAT. Service charge is not added to the bill, unless the group is 6 people or more when a discretionary 10% service charge is added to the bill.