



Christmas Day menu

ADULT: £99.00 | YOUNG DINERS (12 & UNDER)– £59.50

Served 12pm – 6pm

AMUSE-BOUCHE

Seared Scallops yuzu gel, crispy leeks
Cauliflower Panna cotta, truffle oil, parmesan crisp

STARTERS

BEETROOT CARPACCIO

Dill marinated beetroot, whipped feta, arugula, walnut & hazelnut

CURRIED PARSNIP SOUP

Granny smith, fresh cilantro, apple matchsticks

SMOKED SALMON MOUSSE

Creamy blend of smoked salmon, dill and lime, Cucumber ribbons, salmon roe

APPLEWOOD SMOKED DUCK MOSAIC

Cavolo Nero, roasted butter nut squash, buttery chestnuts, spiced orange glaze

FENNEL SEED CRUSTED SPINACH AND PEA CAKE

Mashed green peas, roasted fennel seeds, garlic, wilted spinach, beetroot and cucumber relish, Muhammara sauce

MAIN COURSE

TURKEY ROULADE

Sage and Onion-Stuffed Turkey Breast, Wildflower Honey Glaze, Pigs in Blankets, Thyme-Roasted Parsnips, Brussels Sprouts, Rosemary and Duck Fat Roasted Potatoes, Turkey Gravy, and Red Wine Cranberry Sauce

FILLET STEAK 7 OZ

Thyme and leeks Dauphinoise potatoes, roasted rainbow baby carrots, grilled asparagus, mushroom bordelaise

LEMON HERB ATLANTIC SALMON

Lemon, dill, parsley, garlic sage fondant potatoes, asparagus spears, champagne beurre blanc

PISTACHIO-CRUSTED RACK OF LAMB

Mulled wine glaze, truffle parsnip purée, glazed baby carrots, rosemary and shallots, and a cabernet jus

HERB-STUFFED SPANISH ONIONS

Plant-based meat, truffled parsnip purée, Spanish-style ratatouille, plum tomatoes, Thai basil sauce

DESSERTS

HOT CHOCOLATE SOUFFLE

Crème Anglaise, Hazelnut Praline.

DARK CHOCOLATE DELICE

Salted Caramel sauce, Chocolate Crumble, and Vegan Salted Caramel ice-cream

ESPRESSO MARTINI TIRAMISU

Mascarpone, coffee-soaked ladyfingers, espresso, vodka, coffee liqueur, cocoa, vanilla cream, chocolate shavings

BASQUE CARAMELE CHEESECAKE

Crumble Biscoff, Saffron Mascarpone Quenelle and Caramel Sauce.

TRADITIONAL CHRISTMAS PUDDING

Semifreddo redcurrants, warm brandy sauce, candied walnuts

 Vegetarian  Vegan  Gluten-free