



Christmas Day menu

£90.00 PER ADULT (FOR FOUR COURSES) | £50 PER CHILD

Served 12pm - 4pm

AMUSE-BOUCHE

-    Compressed Watermelon, Mascarpone, Olive Dust
 King Prawn, Warm Mango Salsa, Balsamic Caviar

STARTERS

TRUFFLED PARSNIP SOUP WITH HAZELNUTS AND BACON

thyme-roasted parsnips, organic truffle extract, crushed hazelnuts, smoky bacon

FRENCH RABBIT LEG

Rock Valley mushroom and chestnut ragout, citrus braised baby carrots, sweet potato puree, petit pois

SCALLOPS À LA PLANCHA

maple glazed smoky bacon, truffle and chive creamed corn, spinach and pomegranate salad

BABY BOCCONCINI AND PARMA HAM SALAD

Parma ham, cherry tomato ragout, fresh baby mozzarella, grilled peach, crispy sourdough bread

QUINOA, COURGETTE AND MILLET CAKES

organic millet fritters, seared asparagus, cucumber ribbons, tangy beet and mango drop, tapioca crisp

MAINS

NORTHERN RED SNAPPER

plum tomatoes and trio bean bourguignon, cold-pressed olive oil and sultanas' emulsion, seared baby carrots, braised radicchio

TURKEY ROULADE

stuffed with dried apricots, chestnuts, cinnamon apples and served with honey-roasted parsnips, Chantenay carrots, pigs in blankets, Brussels sprouts, rosemary roast potatoes, turkey gravy and cranberry sauce

CORNISH LAMB RACK

Cornish grass-fed rack of lamb, risotto Milanese, honey roasted carrots, Brussels sprouts, petit pois, rosemary and red wine reduction

FILLET STEAK

potato boulangère, creamy thymol-scented spinach, grilled asparagus, pink peppercorn jus

SMOKED SUMAC CELERIAC STEAK

creamy herb polenta, pan roasted beans, red cabbage carrot kimchi salad, roasted bell pepper sauce

DESSERTS

GINGERBREAD CHEESECAKE

cinnamon-ginger cream, a gingerbread cookie, winter berries

PISTACHIO TIRAMISU

creamy mascarpone and pistachio filling, rich chocolate swirls, topped with dehydrated rose petals

SALTED CARAME CRÉMEUX

sumptuous vegan multilayer salted caramel chocolate with a scoop of salted caramel ice cream, complemented by a 24ct gold leaf and chocolate crust

CHRISTMAS PUDDING

redcurrants and brandy cream

 Vegetarian  Vegan  Gluten-free

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 10% will be added to your bill.