

Christmas Day Menu

£130 per person

Includes a complimentary glass of Laurent- Perrier La Cuvee Brut, NV

Amuse

New Potato Confit | exmoor caviar, creme fraiche, chives (gf)

Starters

Please select one

Beetroot Carpaccio | wild rocket, ticklemore cheese, candied walnuts (v, gf, n)

Cured Loch Duart Salmon | lemon, soda bread, dill

Hand Dived Sea Scallop | brown butter, apple, celeriac, hazelnuts (gf)

Chicken Liver Parfait | sour cherry conserve

Mains

Please select one

Forest Mushroom Wellington | celeriac, kale, vegan puff pastry (vg)

Cornish Stonebass | beurre blanc, roe, sea herbs (gf)

Norfolk Turkey | sage & onion stuffing, pigs in a blanket, cranberries

Hereford Beef Fillet | mashed potato, winter black truffle jus (gf)

Sides

Honey Roast Carrots & Parsnips | parsley (v, gf)

British Roast Potatoes | sea salt (vg, gf)

Balsamic Maple Brussel Sprouts | bacon (gf)

Parker House Rolls | salted butter

Desserts

Please select one

Christmas Pudding | brandy cream

Bread & Butter Pudding | raisins, ginger custard (v)

Black Forest Chocolate Brownie Mousse | sour cherry sorbet (vg, gf)

(v) vegetarian (vg) vegan (n) nuts (gf) gluten-free

If you have any allergies or intolerances, please speak to a manager about your requirements before ordering. A full list of allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current rate.

Please note that a discretionary service charge of 13.5% will be added to your bill.