

## CHRISTMAS DAY MENU

99.50 per person - five courses & Buck's Fizz  
(49.50 for children aged 12 or under)

JERUSALEM ARTICHOKE SOUP (ve)  
*truffled girolle mushrooms, toasted almonds*

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STARTERS

TRIO of SALMON  
*gravadlax, hot smoked salmon & salmon rillettes,  
pickled cucumber, citrus mayonnaise & toasted crouton*

VEGETABLE ESCABECHE (ve)  
*grilled artichoke & aubergine, saffron grelot onions,  
piquillo & Padrón peppers, marinated tomato sauce*

FILLET OF BRITISH BEEF  
*with BLACK TRUFFLE SAUCE  
truffled mousseline potatoes, butternut squash,  
black trumpet mushrooms, roast shallot & chestnuts*

BEETROOT WELLINGTON  
*with BLACK TRUFFLE SAUCE (ve)  
truffled mousseline potatoes, butternut squash,  
black trumpet mushrooms, roast shallot & chestnuts*

HOLLY FARM FREE-RANGE  
ROAST TURKEY  
*chestnut stuffing, bacon-wrapped chipolata, slow  
roasted vegetables, Brussels sprouts, rissole potatoes,  
bread sauce & port gravy*

MAINS

FILLET of HAKE  
*salted cucumber ribbons, dulse seaweed, white wine  
& Champagne sauce*

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PEACH & CHAMPAGNE SORBET (ve)

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HOMEMADE CHRISTMAS PUDDING (v)  
*cherry compote & brandy anglaise*

POACHED WINTER FRUITS (ve)  
*poached quince, apples, pears, blackberries,  
prunes & pineapple with a citrus & red wine syrup  
& dash of Champagne*

DESSERTS

CHOCOLATE DELICE (v)  
*crispy feuilletine base, chocolate ganache,  
dark chocolate sauce, honeycomb ice cream,  
cacao tuile with hazelnuts & pistachios*

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TRUFFLED COULOMMIERS CHEESE  
*& accompaniments*

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FILTER COFFEE or TEA & MINCE PIE

(v) suitable for vegetarians (ve) suitable for vegans

ALLERGENS: Our menu descriptions do not list all ingredients.  
For allergens, please scan the QR code. All major credit cards  
are accepted. VAT is included at the prevailing rate. Our usual  
service charges will apply. Payment by credit /debit card only.

