

## CHRISTMAS DAY MENU

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

JERUSALEM ARTICHOKE SOUP | ve  
truffled girolle mushrooms, toasted almonds

### starters

SALMON TRIO  
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

### mains

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

BEETROOT WELLINGTON WITH BLACK TRUFFLE SAUCE | ve  
truffled mousseline potatoes, butternut squash, black  
trumpet mushrooms, roast shallot & braised chestnuts

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

FILLET OF HAKE ON A CLAM RISOTTO  
salted cucumber ribbons, dulce seaweed, white wine  
& Champagne sauce

PEACH & CHAMPAGNE SORBET | ve

### desserts

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 & a dash  
of Champagne

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

TRUFFLED COULOMMIERS CHEESE  
& accompaniments

Filter coffee or tea & mince pie

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

ALLERGENS: Our menu descriptions do not list all ingredients or allergens. Please visit our web site or ask one of our team for the allergen menu. 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.

