



Christmas Day
Friday 25th December 2020

£95 Per Person

Appetiser

Wild mushroom soup, Blue Monday cheese & toasted hazelnuts

First Course

Pan fried salmon fillet, chorizo and butter bean casserole, red peppers, pea shoots

Molasses baked figs, roasted beetroots, crispy shallots, sour cream

Cured & smoked goose ham, liver mousse, watercress, glazed walnuts, truffle dressing

Main Course

Roasted turkey, chestnut and sage stuffing, roasted root vegetables, buttered Brussel sprouts, light sherry gravy

Pan seared beef fillet, Dauphinoise potato, red wine braised red cabbage, salt baked celeriac & Rothschild red wine jus

Roasted squash, lentil and goat's cheese wellington, roasted root vegetables & sweet potato crisps

Pudding

Traditional Christmas pudding, brandy butter and vanilla custard

Warm chocolate and orange mousse, Five Arrows fudge, and salted almond ice cream

Nutmeg custard tart, caramelised oranges, spiced cranberries and blood orange sorbet

For The Table

British cheeseboard to share per table

Tea

English breakfast
Earl Grey
Lapsang Souchong
Darjeeling
Peppermint
Green

Coffee

Filter
Double Espresso
Americano
Latte
Cappuccino
Mocha

Drink Menus



To view the **full wine list**; please scan this QR code using your phone camera



To view the **full drinks menu**; please scan this QR code using your phone camera

We will add a discretionary 10% service charge to your bill, please let us know if you would prefer us to remove it.

Dietary Key:

*(V) vegetarian, (VE) vegan,
(DF) dairy free, (GF) gluten free
(N) contains nuts*

Some dishes can be adapted for dietaries and allergens.

Please speak to a waiter to see discuss further if required or to see a comprehensive ingredients listing with details of major allergens.