



CHRISTMAS DAY MENU

100 per person

CANAPÉS

Duck fat hash brown, caviar, sour cream

Poached rock oyster, XO hollandaise

Dry aged steak tartare, sourdough crumpet

or

Hash brown, walnut ketchup / ve

Heritage squash and feta tartlet / ve

Torched fig, pomegranate molasses / ve

STARTERS

Cured chalk stream trout, horseradish, clementine, pink peppercorn, dill

Spiced squash velouté, coriander, curry oil, pomegranate molasses / ve

Wild mushroom parfait, black garlic & date jam, toasted brioche / v

Game terrine, chanterelles, puffed barley, blackberry, dandelion

MAINS

Chestnut and cranberry stuffed turkey, duck fat roasties, roasted roots, pigs in blankets,
red cabbage, Brussels sprouts, gravy

Dry aged beef Wellington, ox cheek potatoes, beef fat carrot, hispi cabbage, gravy

Glazed salsify, crispy duck egg, tarragon, capers, oyster mushrooms / v

Cornish monkfish, sprouting broccoli, sea beets, champagne & trout roe veloute

Chestnut gnocchi, trompettes, pumpkin seed pesto, black truffle / ve

PALATE CLEANSER

Blackberry & Hibiscus Sorbet / ve

DESSERT

Dark chocolate cremeux, kumquat, crème fraiche, pistachio / v

Pineapple carpaccio, coconut, lemongrass, mint / ve

Christmas pudding, brandy and vanilla anglaise, redcurrant compote

Artisan British cheese selection, port reduction, celery, chutney, grapes, crackers / v

COFFEE & MINCE PIES

*Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal). Tables are subject to a discretionary service charge of 12.5%
(v) vegetarian (ve) vegan.*