

Festive Menu

3 courses £90

Smoked Salmon 247 kcal

Oak-smoked salmon, lime, dill & capers, crème fraîche, Melba toast, Avruga caviar

Venison 201 kcal

Hand cut venison tartare, maitake mushroom, cured egg yolk, smoked buttermilk dressing

Tête de Moine (v) 680 kcal

Tête de Moine cheese, preserved cherry, heritage beetroots, crispy kale, lavosh

Tarte Tatin (vg) 166 kcal

Thyme roasted celeriac tarte tatin, black garlic, lambs lettuce, pumpkin seed granola

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Turkey 1702 kcal

Roasted ballotine of Norfolk turkey, veal & chestnut stuffing, honey-glazed carrot, roast potatoes, truffled Albufera sauce

Pork Cutlet 1318 kcal

Rare breed pork cutlet, fennel salami crust, black pepper purée, Cumberland sauce

Salmon 765 kcal

Confit Loch Duart salmon, Douglas fir, parsnip purée, William's pear, crouton, tarragon

Gnocchi (v/vg) 428 kcal

Rice flour gnocchi, caramelised Jerusalem artichoke, wild mushroom, black truffle, sage

Wellington 1238 kcal

(supplement £20)

Black Hereford beef fillet wellington, mushroom duxelles, puff pastry, sauce Périgourdine

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Crème Brûlée (v) 560 kcal

Mocha infused crème brûlée, madeleines

Christmas pudding (v) 418 kcal

Traditional Christmas pudding, brandy cream, cinnamon ice cream

Chocolate Fondant (v) 608 kcal

Baked chocolate fondant, salt cookie crumb, mulled cranberry sorbet

Pineapple (v/vg) 546 kcal

Vanilla & all Spice poached pineapple, pear compote, banana & passion fruit sorbet

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Petit Fours 74 kcal

Mini mince pies

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements.

Adults need around 2000 kcal a day.

15% service charge will be added to your bill.