



Christmas eve menu
Five course £95
with a glass of Nyetimber Rosé

DUCK

duck liver ballotine, brioche, red wine poached pear

SCALLOP

cured hand diver scallop ceviche, blood orange, nori, radish, dill, celery

MUSHROOM VG

porcini, girolles, chestnut, parsley purée, olive oil & garlic, sourdough toast

TURKEY

rare breed bronze, roast breast, braised leg, sage & pork stuffing, Brussel sprouts, cranberry sauce

LOBSTER

risotto, half poached lobster, tarragon, confit lemon, bisque

NUT ROAST VG

roast winter vegetables, pinenut gremolata, golden raisin, fine herbs

Pommes frites 5 | Pommes mousseline 5 | Green beans 5 | Mushrooms 6 | Brussel sprouts 5

CHRISTMAS PUDDING

brandy flambé, custard

CHOCOLATE

tart, whisky fruits, spiced nuts

PEAR VG

croquant, maple syrup ice cream

CAFÉ GOURMAND

mince pies, orange & chocolate truffle, gingerbread macaroons

VG Vegan

If you have any allergies or food intolerances please do advise your waiter.
20% VAT included. A 12.5% discretionary service charge will be added to your bill.