



Christmas Day

Appetiser

Porcini mushroom arancino, Parmigiano fondue, black truffle

Starter

Lobster and prawns bisque, tarragon oil, prawns tuille, orange zest

Cornish crab salad, marinated salmon, avocado mousse, pickled cucumber, lime mayonnaise

Short rib lasagnetta, taleggio cream, charred radicchio, hazelnut crumble, beef jus

Burrata, roasted butternut squash, chestnuts, poached pear, red wine reduction(V)

Main Course

Tuscan turkey roulade, bacon-wrapped sausage, cranberry sauce, seasonal greens, roasted potatoes, gravy

Roasted Welsh lamb shoulder, creamy potatoes, glazed carrots, pak Choi, mint oil

Grilled fillet of Scottish beef, dauphinoise potatoes, green beans wrapped in Parma ham, shiitake mushroom, parsnip purée, beef jus

Pan seared fillet of wild bass, sautéed spinach, crushed baby potatoes, Champagne sauce

Beetroot risotto, gorgonzola velouté, toasted nuts, baby beetroot (V)

Dessert

Vanilla and rum crème brûlée, blood orange sorbet, pistachio crumble

Warm Panettone pain perdu with vanilla ice cream, almond sablé, almond flakes, winter berries

Burnt basque cheesecake, glazed figs, honeycomb, berry coulis

£130 per person (Under 10 yrs old £60)

First sitting at 12noon to 3pm Second sitting from 3.30pm

Price inclusive of VAT. An optional service charge of 12.5% will be added.

Please inform us of any allergies or diet requirement when ordering.

PLEASE NOTE, AS WE WORK WITH FRESH PRODUCE DELIVERY DAILY,
SOME DISHES AND INGREDIENTS MAY CHANGE DEPENDING ON AVAILABILITY.

