



Christmas Day Menu



Appetiser

Porcini mushroom arancino, Parmigiano and truffle fondue

Starter

Pan-fried scallops, roasted butternut squash purée, crispy pancetta, hazelnuts and parsley oil

Marinated Cornish crab salad, avocado mousse, lime mayonnaise, citronette dressing

Goat cheese flan, caramelised pears, pecan nuts, honey, roasted baby beetroot

Vitello Tonnato - Veal carpaccio, creamy tuna mayonnaise, quail egg and pickles

Jerusalem artichoke soup, toasted nuts, chives and parsley oil (V) - (vegan option available)

Main

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

Roasted Welsh lamb shoulder, mashed potatoes,
glazed carrots, pak Choi, onion chutney, toasted hazelnuts

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

Pan seared fillet of brill, sautéed spinach,
crushed baby potatoes, lobster bisque, celeriac purée

Spinach risotto, goat cheese crumble, toasted walnuts, beetroot puree (V) -(vegan option available)

Dessert

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

Dark chocolate bavaois, toasted hazelnuts, hazelnut praline, salted caramel ice cream

Burnt basque cheesecake, candied orange, pistachio crumble, orange coulis

£ 120 per person (Under 10 yrs old £49)

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 booking.

Christmas Day reservation require a 50% deposit
at the time of booking to hold the table and time requested.

