



£100
per person*
Served
12pm – 4pm

CHRISTMAS DAY

Glass of Champagne & Canapes

STARTERS

PORK BON BONS

Vanilla apple puree, mixed herbs

SNOW CRAB & LOBSTER SOUP

Tomato, coriander & coconut soup, toasted bread

SMOKED WAGYU STEAK TARTARE

Remoulade, fresh dill, capers, mango puree, quail's egg, parmesan, sourdough

BLACK TRUFFLE BRUSCHETTA

Garlic bread, burrata, pomegranate, sundried tomatoes, physalis, walnuts, rocket, balsamic

KING PRAWN TRIO

- Marie rose & avocado mousse - cocktail sauce & dill - lemon mayo & black garlic puree

MAINS

U.S.D.A. FILLET AU POIVRE

Triple peppercorn crusted, wild mushrooms, smoked mash potatoes, roasted fennel, bordelaise sauce, asparagus, bone marrow
(+ ½ Lobster £23.95)

LOBSTER WELLINGTON

Spinach, tarragon, tomato, saffron, creamy bechamel & parmesan, truffled new potatoes, green beans, shallots, parsley sauce

PISTACHIO & HERB CRUSTED LAMB RACK

Horseradish mashed potato, sautéed greens, poached berries, red wine jus

TURKEY CROWN

Cumberland sausage stuffing, roast potatoes, orange butter baby carrots, pigs in blankets, braised kale, brussels sprouts & gravy

BEETROOT WELLINGTON

Beetroot, pine nuts, pumpkin seeds, spinach, mushroom, shallots, puff pastry, rich fig sauce

DESSERTS

CHEESE BOARD

European cheeses, mixed savoury biscuits, quince jelly, chutney, toasted nuts, olives, silverskins, sundried tomatoes

MINI CHRISTMAS PUDDING

Brandy cream OR vanilla ice cream

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Berry reduction, fresh fruit

CHOCOLATE ORANGE TORTE

Chocolate soil

£30 deposit per person required, which will be deducted from final bill. Deposit non-refundable after 15th December. Non-redeemable for guests cancelled after 15th December. A 12.5% service charge will be applied to your final bill. *Separate menu for children 10 years or younger available - £50 per person