



Christmas Day Menu

£130 per guests

Canapés

Baron Bigod gougère

Wild mushroom & truffle tart

Smoked salmon tartare, crème fraîche, caviar

Twelve oysters £50 supplement

To start

Duck liver parfait

confit of orange, cranberry

Fish course

Baked turbot

pancetta, artichoke, shitake

Main course

Roast turkey

honey & maple roasted root vegetables, Brussels sprouts with chestnut & cranberries, roast potatoes, pigs in blankets, chestnut & apricot stuffing

Pre-dessert

Baked yoghurt

pistachio, mandarin

Dessert

Homemade Christmas pudding

armagnac cream, Earl Grey dates

Afters

Coffee, tea & mince pie bonbons

Additional course

Cheese plate £18 supplement

Allergen information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 12.5% will be added to your table and is split evenly amongst the team