



CHRISTMAS DAY LUNCH

Amuse Bouche

Chestnut, Truffle & Smoked Mozzarella (v)
roasted garlic oil

Starters

Strozzpetti Cacio e Pepe (v)
black truffle, Pecorino cheese

Spicy Bluebird Shrimp Cocktail
cocktail sauce

London Cure Smoked Salmon
traditional accompaniments

Seared Beef Fillet Tataki
pickled mushrooms, crispy onions, citrus Ponzu

Mains

Hand Rolled Potato Gnocchi
wild broccoli, fried Brussels sprouts, garlic, chilli, lemon butter sauce, 36 month Parmesan & winter truffle

Butter Poached Halibut
shredded Brussel sprouts, Oscietra caviar & chives, beurre blanc

Roast sirloin of Dry Aged Angus Beef
Yorkshire pudding, rich bone marrow, gravy

Ballotine of Norfolk Turkey Crown Angus
turkey leg stuffing, pigs in blankets, root vegetable purée, turkey gravy

Dessert

Bluebird Guinness & Chocolate Steamed Christmas Pudding
vanilla custard

Vanilla Crème Brûlée
glazed figs & honeycomb

Warm Cinnamon Rice Pudding
poached quince & pears

Colston Basset Stilton
grapes, quince, crackers

Coffee & Mince Pies

£150 Per Person

Please kindly be advised a basket of bread and butter contains 392 kcal per 100 grams.
If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.
13.5% service charge will be added to your bill. Prices include VAT.