



CHRISTMAS DAY LUNCH

AMUSE BOUCHE

Truffle, Parmesan & Smoked Mozzarella (v)
roasted garlic aioli

STARTERS

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

Deven Crab Doughnuts
brown crab hot sauce, Oscietra caviar

London Cure Smoked Salmon
traditional accompaniments

Vitello Tonnato
tuna dressing, tomato, capers & olive oil

MAINS

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

Whole Grilled Dover Sole
Meunière sauce

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

Ballentine of Norfolk Turkey Crown
turkey leg stuffing, pigs in blankets, root vegetable puree, turkey gravy

SHARING SIDES – Chef's Selection

DESSERT

Bluebird Guinness & Chocolate Steamed Christmas Pudding
vanilla custard

Vanilla Crème Brulée
fresh blackberries, blackberry gel & mint

Black Forest Christmas Mousse
72% chocolate, Maraschino cherry, Kirsch Chantilly & hazelnut

Colston Basset Stilton
grapes, quince, crackers

Coffee & Mince Pies

£150 Per Person

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% discretionary service charge will be added to your bill. Prices include VAT.