



Christmas Day 2018

Roasted Pumpkin velouté, shaved chestnuts, soured cream

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Cider cured salmon, apple, beetroot, candied walnuts

Foie gras & smoked duck terrine, sauternes jelly, toasted brioche

Baked Vacherin, warm potato & toasted hazelnut salad, Perigord truffle

Dorset crab, creme fraiche, pickled radish, tarragon, dill & brown crab mayonnaise

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Roast Norfolk Bronze turkey, sprouts, glazed root vegetable, roasties, stuffing

Beef fillet, bordelaise, garlic, potato purée, black truffle

Roasted cod, lobster, lemon caper butter sauce

Salt baked celeriac, ceps, celeriac crisps, green sauce

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Christmas pudding & brandy custard

Chocolate "Bluebird" hazelnut, raspberry

Apple tarte fine, cinnamon ice cream

Custard & nutmeg tart, Yorkshire rhubarb

Stilton & oat cakes

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Coffee, tea & mince pies

£110 per person

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Some of our dishes contain unpasteurised cheese

Please inform your waiter if you are allergic to any food items before you order – we cannot guarantee the absence of allergens in our dishes due to being produced in a kitchen that contains allergens