

Christmas Day Lunch

Glass of Lallier Grand Cru Champagne

Smoked organic salmon
baby vegetable and crab salad, egg and caper dressing

or

Pressing of goose and duck
spiced pear purée, walnut and raisin toast soldiers

or

Lobster consommé
tarragon gnocchi and poached quail's egg

or

Glazed white Stilton crostini
fig carpaccio and port jelly (v)

Roast breast of turkey
caramelized Brussels sprouts and chestnuts, roast root vegetables,
sage and apricot stuffing, jus gras

or

Slow cooked rib of beef
sautéed wild mushrooms, braised oxtail and bone marrow croquettes

or

Pan fried John Dory
confit fennel, shellfish and basil broth

or

Roast butternut squash
chestnut and sage stuffing with Madeira braised lentils (v)

Traditional Christmas pudding with brandy sauce (n)

or

Mulled port and berry trifle

or

Dark chocolate tart
caramelised tangerines and chocolate ice cream

or

Selection of British Isles cheese
oat cakes and apple chutney

Tea or coffee
mini mince crumbles (n)

£80.00

(n) These dishes contain nuts.

(v) Suitable for vegetarians.

All prices are inclusive of VAT at 15%. An optional service charge of 12.5% will be added to your bill.