

CHRISTMAS MENU

25th December 2024

Tempura King Prawn & Tea Smoked Scottish Salmon

Caper berry & citrus herb salad

Seared Beef Carpaccio

Parmesan & truffle dressing

Shallot & Armagnac Tart Tatin (vg)

Spiced carrot, pomegranate herb salad & balsamic glaze



Traditional Roasted Turkey

Served with all the trimmings

Roasted Short Horn Beef Sirloin

Pigs in blankets, glazed chestnuts, red cabbage, Brussel sprouts, stuffing & gravy

Pan Roasted Seabass Fillet

Roasted fennel, mussels, spinach & Champagne caviar sauce

Miso Mushrooms, Butternut & Chestnut Wellington (vg)

Red cabbage, Brussel sprouts, mushroom sauce



Dark Chocolate Orange Tart

Hazelnut cream & candied mint

Traditional Christmas Pudding (vg)

Brandy sauce

Christmas Crumble, Vanilla Bean Ice Cream

Apple, cranberry & festive spices

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

THREE COURSES

Lunch £150 inc 1 glass of Champagne,
Coffee & Warm Mince Pies