

# CHRISTMAS DAY DINNER MENU

25th December 2024

## Twice Baked Lord of Hundred Cheese Soufflé (v)

Beetroot mustard & candied walnuts

## Cured Scottish Salmon

Oscietra caviar, cucumber & vodka crème fraîche

## Poached Native Lobster

Rainbow carrots, spiced carrot purée & lemongrass sauce

## Croquette of Gressingham Duck

Honey roasted parsnips, vanilla & blackberry infused sauce

## Carpaccio of Winter Vegetables (vg)

Carrot hummus, squash, pickled kohlrabi, turnips, shimeji & black truffle aioli



## Roasted Dry Aged Fillet and Slow Cooked Short Rib of Beef

Fondant potato, wild mushrooms, caramelised shallots, broccoli purée & thyme sauce

## Pan Roasted fillet of Wild Seabass

Celeriac mousseline, baby leeks, poached langoustines & shellfish sauce

## Traditional Roasted Bronzed Turkey

Fondant potato, Brussel sprouts, sage stuffing, heritage carrots, red cabbage & traditional sauces

## Roasted Spiced Cauliflower Steak (vg)

Aubergine, couscous, capers, golden raisins & pine nuts coriander pesto

## Seasonal Mushroom 'Wellington' (vg)

Baby spinach, Jerusalem artichokes & white onion velouté



## Valrhona Chocolate & Cinnamon Tart

Caramelized banana, milk ice cream

## 'Winter Garden' Christmas Pudding

Cognac sauce

## Baked Alaska (vg)

Vanilla & mandarin, Grand Marnier sauce

## Paris-Brest

Poached pear, hazelnuts & calvados Chantilly

## Selection of British Cheeses

Apple chutney, quince paste & crisp bread

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

### THREE COURSES

Dinner £249 including a glass of Champagne,  
Coffee & Mini Mince Pies