

# CHRISTMAS DAY DINNER

25th December 2025

A welcome glass of Taittinger Champagne

Gratin of Celeriac (v)

Camembert, shaved white truffle, ruby port gel

Cured Scottish Salmon

Oscietra caviar, vodka crème fraîche, cucumber

Poached Native Lobster

Carrot purée, baby leek, lobster & lemongrass sauce

A Pressing of Gressingham Duck & Free-Range Chicken

Damson gel, toasted brioche

Carpaccio of Winter Vegetables (vg)

Carrot humus, squash, pickled kohlrabi, turnips, shimeji, black truffle aioli

Dry Aged Beef Wellington

Truffle mash, tenderstem broccoli, heritage carrots & red wine sauce

Pan Roasted Fillet of Turbot

Cauliflower purée, baby leeks, poached langoustines & shellfish sauce

Traditional Roasted Bronze Turkey

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

Wild Mushroom Risotto (vg)

White miso, black truffle, pistachio & parsley pesto

Butternut Squash 'Pithivier' (vg)

Baby spinach, white onion velouté

Millefeuille

Valrhona dark chocolate ganache, honeycomb, spiced pear sorbet

'Winter Garden' Christmas Pudding

Cognac sauce

Baked Alaska (vg)

Lemon curd & blood orange

Profiteroles

Gianduja chocolate sauce & vanilla ice cream

Selection of British Cheeses

Apple chutney, quince paste & crisp bread

Coffee & Mini Mince Pies

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

£275