

CHRISTMAS EVE DINNER

24th December 2025

A welcome glass of Taittinger Champagne

Juniper Cured Scottish Salmon

Pickled cucumber, platinum caviar, dill buttermilk dressing

Carpaccio of Venison

Comte cheese, black truffle & caramelised pecans

Christmas 'Scotch Egg'

Turkey, sage, cranberries & chestnuts, turnip purée

Salt-Baked Beetroot Tartare (vg)

Avocado, blackberries, walnuts

Butternut Squash Velouté (vg)

Espelette pepper, pumpkin seed oil

Roasted Dry Aged Fillet of Beef

Celeriac mash, parmesan beignet & Bordelaise sauce

Pan Seared Fillet of Wild Seabass

Crushed new potatoes, samphire, brown shrimps & lobster sauce

Traditional Roasted Turkey

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

Grilled Hispi Cabbage (vg)

Romesco sauce, hazelnut, wild mushrooms, puffed wild rice

Pan-Fried Gnocchi (vg)

White onion purée, cipollini onions, Treviso endive, walnuts & shaved winter truffle

Valrhona Chocolate & Cinnamon Tart

Pecan, milk ice cream

'Winter Garden' Christmas Pudding

Cognac sauce

Coconut Mousse (vg)

Pineapple & lime

Spiced Poached Pear (vg)

Puff pastry, mulled wine gel, Chantilly 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.

£165