

CHRISTMAS EVE DINNER

24th December 2026

A welcome glass of Perrier Jouët Grand Brut Champagne

Citrus Cured Scottish Salmon

Pickled cucumber, Oscietra caviar & dill buttermilk dressing

Tian of Cornish Crab

Tarragon crème fraîche & compressed apple

Ravioli of Chicken & Seasonal Mushrooms

Preserved wild blueberries

Salt-Baked Beetroot (vg)

Avocado, blackberries & candied walnuts

Carrot & Cumin Velouté (vg)

Coconut yoghurt & pumpkin seeds

Dry Aged Fillet of Beef

Celeriac purée, parmesan beignet & Bordelaise sauce

Roasted Line Caught Seabass

Cauliflower purée, romanesco, mussels & lobster sauce

Traditional Roasted Turkey

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

Wild Mushroom Risotto (vg)

Herb pesto & dried mushrooms

Pan-Fried Gnocchi (vg)

Onion purée, pickled onions, Treviso & walnuts

Valrhona Chocolate Mousse

Blood orange gel & Mandarin sorbet

'Winter Garden' Christmas Pudding

Cognac sauce

Tiramisu

Marsala mascarpone & cappuccino ice cream

Grilled Caramelised Pineapple (vg)

Coconut sorbet & gingerbread

Selection of Artisan 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.

£175