Christmas Day Dinner

IN THE WINTER GARDEN RESTAURANT

A welcome glass of Perrier Jouët Grand Brut Champagne

Cured Scottish Salmon
Oscietra caviar, vodka crème fraîche & cucumber

Grilled Scottish Lobster
Baby fennel & lobster sauce

Dry Aged Beef Carpaccio
Celeriac remoulade, aged parmesan & black truffle

Warm Celeriac Croquette (vg)
Celeriac & black truffle velouté & shimeji mushrooms

Heritage Beetroot (vg)
Salt baked & pickled, beetroot apple dressing & candied walnuts

Dry Aged Beef Wellington
Truffle mash, tenderstem broccoli, Heritage carrots & red wine sauce. Cooked medium rare.

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

Valrhona Dark Chocolate Mousse
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 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.

£275