Christmas Eve Dinner

IN THE WINTER GARDEN RESTAURANT

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