



## Christmas Eve Dinner Menu

Braised Short Rib of Hereford Beef Croquette  
Smoked onion & Parmesan polenta, horseradish, watercress oil


Jerusalem Artichoke & Chestnut Mousse   
Pickled mushrooms, truffle, toasted grains

Pan Seared Hand Dived Scallop  
Curried parsnip, golden raisins, coriander

Citrus Cured Salmon  
Smoked buttermilk, pink grapefruit, cucumber, Exmoor caviar



Smoked Chicken Velouté  
Leek & parmesan bonbon

Wild Mushroom Consommé   
Truffle dumpling



Roasted Loin of Highland Venison  
Red cabbage, crosnes, pear, celeriac, red wine jus

Double Baked Cheese Soufflé   
Celery, Bramley apple, walnuts, port reduction

Poached Breast of Caldecott Chicken  
Mousseline potatoes, baby vegetables, truffle velouté

Pan Seared Turbot  
Brassicac, Exmoor caviar, champagne velouté



Caramelised White Chocolate Bavarois  
Cranberry, orange

Chai Spiced Panna cotta  
Caramelised pears, pecans

Baked Alaska  
Pistachio ice cream, cherry compôte

Caramelised Apple Bread & Butter Pudding  
Raisin and cinnamon ice cream



Selection of Fine Leaf Teas, Coffee & Christmas Treats

**We are delighted to provide plant based alternatives for each course and can cater to any specific dietary requirements.**

Executive Chef: Daniel Putz

*We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.*

*Prices are all inclusive of VAT and a discretionary 12.5% service charge is applicable.*

 Denotes vegetarian