



Christmas Day Menu

Native Lobster Ravioli
Carrot, ginger, lemon verbena, lobster bisque

Wild Mushroom & Chestnut Croustade [🍷]
Truffle hollandaise, poached egg, tarragon, Parmesan

Smoked Chicken & Goose Liver Terrine
Toasted brioche, prune, pistachio

Celeriac & Winter Truffle Velouté [🍷]
Bramley apple, hazelnut



Dorset Crab Tartlet
Exmoor caviar, Granny Smith apple

Mulled Poached Pear Tartlet [🍷]
Goats curd, walnut



Roast Crown of Norfolk Bronze Turkey
Cranberry & chestnut stuffed leg, pigs in blankets, traditional garnish, gravy

Roasted Squash, Cranberry & Sage Wellington [🍷]
Braised red cabbage, goats cheese, toasted seeds & grains

Stuffed & Poached Dover Sole
Caramelised cauliflower, leeks, langoustine

Roasted Fillet of Hereford Beef
Roscoff onion, parsnip, cep ketchup, truffled red wine jus

Main course dishes are served with a section of roasted roots, seasonal leaf vegetables, roasted potatoes and accompaniments.



Truffled Tunworth Cheese
Quince, homemade treacle soda bread



Traditional Christmas Pudding
Brandy anglaise

Dark Chocolate & Mint Delice
Mint ice cream, cocoa nib

Salted Caramel Tart
Nut brittle, banana & ginger ice cream

Aquafaba Vacherin
Exotic fruit, coconut sorbet



Selections of Fine Leaf Teas, Coffee & Mince Pies

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