



## SAMPLE CHRISTMAS DAY MENU

### CANAPÉS

*With a complimentary glass of Prosecco*

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Truffle Gougères

Salmon and sour cream blinis

Brandade and cured egg yolk on sourdough

### FIRST COURSE

BETROOT CURED LOCH DUART SALMON  
with a cucumber and apple pickle and walnut bread

### INTERMEDIATE

ICELANDIC LANGOUSTINE SOUP

### MAIN

BEEF WELLINGTON

DOVER SOLE MEUNIERE

MUSHROOM PITHIVIER

all served with red cabbage, Brussel sprouts and carrot and swede purée

### ROASTED TURKEY

pigs in blankets, cranberry purée, stuffing in cabbage balls. roasted potatoes and gravy

### DESSERT

BLACK FOREST GATEAUX  
with Chantilly cream

CHRISTMAS PUDDING  
our traditional boozy pudding with  
red currants and brandy crème  
Anglaise

CHEESE  
with green leaves and walnut oil

**£150pp**

Please ask for information on allergens.  
A discretionary service charge of 12.5% will be added to your bill.