



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 MEUNIÈRE

MUSHROOM PITHIVIER

all served with red cabbage, Brussels 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
redcurrants 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.