



## SAMPLE CHRISTMAS DAY MENU

### CANAPÉS

*With a complimentary glass of Prosecco*

-  
Truffle Gougères

Salmon and sour cream blinis

Brandade and cured egg yolk on sourdough

### FIRST COURSE

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

### 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

**£125pp**

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