



## 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

BEETROOT CURED LOCH DUART SALMON

with a cucumber and apple pickle

### 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.