

Christmas Menu

£65 per person

We require 24 hours notice to have this menu

Sourdough Bread with Cultured Butter

Starters

Sole Gin Cured Salmon

horseradish mousse, granny smith apple, pickled turnip, blini

or

Lobster Bisque

cognac cream, aged parmesan crouton, chive & lobster oil

or

Smoked Magret de Canard Prosciutto

celeriac carpaccio, hazelnut dressing, fresh thyme

Mains

Stuffed Turkey Breast with Pork & Sage Stuffing

pommes sarladaises, glazed carrot, bread sauce, jus gras

or

Cod en Papillote

vegetable escabeche with bouillabaisse

or

Roasted Fallow Deer with Sauce Grand Veneur

venison pommes boulangère, braised radicchio with orange & sherry glaze with toasted seeds

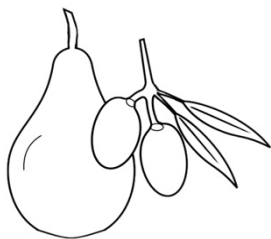
Sides

Brussels Sprouts with Chestnuts & Pancetta

Braised Red Cabbage with Fresh Cranberries

Please advise our staff of any dietary requirements or any allergies before ordering.

We add a discretionary 12.5% service charge to your final bill.



Desserts

Homemade Christmas Pudding

brandy crème anglaise with vanilla ice-cream

or

Dark Chocolate & Earl Grey Ganache

honeycomb, clementine gel, chocolate & almond crumb, sea buckthorn sorbet

or

Apple Tarte Tatin for Two

to share

baked white chocolate, crème fraîche ice-cream

Add a Cheese Course

supplement £16 per plate

Baron Bigod, Roquefort, Lancashire Bomber

quince pâte de fruit, crackers

Hot Drinks

Espresso £2.50 | Americano £3.55 | Latte £4.50 | Cappuccino £4.50

Mocha £5.25 | Hot Chocolate £4.50

Add a shot of Monin Hazelnut syrup for 60p

Tea Pigs - Everyday Brew, Earl Grey, Peppermint £2.50

After Dinner Drinks

Quinta do Noval, 10-Year-Old Tawny Port 75ml £8.80

Taylor's LBV 2019 Port 75ml £6.50

Château d'Avrillé Coteaux de l'Aubance 2021 Loire Dessert Wine 75ml £5.50

Espresso Martini

Espresso, Vanilla Absolut, Kahlua £11.50

Negroni

bombay, campari, martini rosso £13.00

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