



Christmas Day Dinner

Chef's Choice Amuse-Bouche

Starters

Dill Salmon Gravadlax

Baerri Caviar, Avocado, Day Boat Crab, Lemon

Lavender Honey Glazed Duck Breast

Pickled Blackberry, Foie Gras, Duck Fat Muesli, Jus

Heritage Beetroot Carpaccio V *Ve*

Vodka Crème Fraiche, Pickled Walnut, Rocket, Barkham Blue Cheese

Mains

Chestnut & Apricot Stuffed Turkey Paupiette

Pig in Blanket, Château Potatoes, Baby Carrot, Roasted Sprouts, Gravy

Dry-Aged Beef Fillet Wellington

Château Potatoes, Baby Carrot, Cavolo Nero, Marsala Jus, Winter Truffle

Confit Potato, Caramelised Onion & Comté Cheese Pithivier V *Ve*

Château Potatoes, Baby Carrot, Roasted Sprouts, Winter Truffle Sauce

Desserts

Almond & Chocolate Snowball V

Ginger Cake, Spiced Tea, Clementine V *Ve*

Christmas Pudding, Brandy Custard V

To Finish a Selection of British Cheese

£125pp

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. (V) signifies Vegetarian dishes and (Ve) signifies Vegan dishes. A full list of allergens contained in each dish is available upon request. Please note that a discretionary service charge of 12.5% will be added to your bill.