

CHRISTMAS DAY MENU



FOR THE TABLE

Black truffle arancini, truffle mayonnaise ④

STARTERS

Roasted curried parsnip & coconut soup, mint coconut yoghurt ④ ⑤

Crab & oak smoked salmon, pickled cucumber, avocado, wasabi, fennel & toasted brioche ⑤

Beef tataki, apple, carrot & mouli salad, soy lime dressing

Cropwell Bishop Stilton & leek tart, chicory, poached pear & candied walnut salad ④

MAINS

Roast free range turkey breast, Parma ham & leg roulade, bread sauce, cranberry compote & pig in blanket

Peppered dry aged beef fillet, thyme rosti, creamed spinach & parfait croute ⑤

Pan-fried cod, king oyster mushrooms, kale, gnocchi & pinot noir jus ⑤

Spinach & vegan feta pithivier, toasted chestnuts, roast squash & dried cranberries ④

All served with roast potatoes, buttered sprouts & maple roasted carrots & parsnips ④ ⑤

DESSERTS

Sticky toffee Christmas pudding, caramel pecan custard ④

Valrhona dark chocolate & sea salt torte, pistachios & crème fraîche ④ ⑤

Black forest cheesecake, cherry sauce & blackcurrant cream ④

"Le Fromage" a selection of artisan cheeses, chutney, celery, quince, crackers & Peter's Yard crispbread ④ ⑤

TO FINISH

Coffee with chocolate truffles ④ ⑤

Vegan ④ Vegetarian ④ Gluten Free ⑤ Vegan or gluten free options available ⑤

All our prices include VAT at the prevailing rate. A discretionary service charge of 12.5% will be added to your bill. For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments.