CHRISTMAS DAY

£160 per person

SNACKS

(To share)

AUBERGINE CAVIAR | SMOKED COD'S ROE EMULSION
WHIPPED GOAT'S CURD, TRUFFLE HONEY
TOASTED FOCACCIA | FENNEL AND SESAME CRACKERS

TO START

BAKED BEETROOTS (ve) (170 Kcal)
House ricotta, pine nut and red wine dressing, kohlrabi

BUTTERNUT SQUASH AND HARISSA SOUP (270 Kcal)
Chestnuts, confit duck, toasted nuts and seeds

PRAWN AND LOBSTER COCKTAIL (299 Kcal)
Avocado-wasabi purée, lobster jelly, crispy shallots

LOCK DUART SALMON (240 Kcal)
Wasabi yogurt, pickled beetroot, pink fir apple potatoes, caviar

TO FOLLOW

ROASTED BRASSICAS (vg) (448 Kcal)
Spiced aubergine caviar, toasted nuts and seeds, yogurt

NORFOLK BRONZE TURKEY (778 Kcal)
Sprouts, sage and onion stuffing, bacon,
roasted roots, turkey sauce

ISLE OF GIGHA HALIBUT (706 Kcal)
White bean, chorizo, lobster bisque

BEEF FILLET (537 Kcal)
Braised beef cheek, baked shallots, red wine sauce

All served with
Pighs in blankets, beef-fat roasted potatoes, sprouts,
chestnuts, parsnips, carrots, cranberry sauce, truffle gravy

TO FINISH

(To share)

FLAMING CHRISTMAS PUDDING (491 Kcal)
Maple butter, brandy sauce

CHOCOLATE AND CHESTNUT YULE LOG (622 Kcal)
Chestnut ice cream

CUSTARD BLACK FOREST TRIFLE (988 Kcal)

Our commitment towards sustainability is reflected in our product sourcing. Many of our products (including our coffee, fish, meats, produce and dairy) come from local and/or Fairtrade suppliers. *Denotes that the dish is available as a half portion. Adults need around 2000 kcal a day For any dietary requirements please speak to one of our team members for assistance. (ve) vegan. (vg) vegetarian. All prices are inclusive of VAT.
A discretionary service charge of 13.5% will be added to your bill.