

CHRISTMAS DAY MENU

CANAPÉS

Jerusalem artichoke tartlet ^{1,2,3,6,8,9,13}
parmesan, black truffle, confit egg yolk

Cranberry sourdough bread ^{1,2,3,6,9,10,11,12,13}
chestnut herb butter

Slow-braised beef cheek croquettes ^{1,2,3,6,8,11,12}
soft herb emulsion

John Ross Scottish oak-smoked salmon ^{3,4,5,6,7,9}
lemon and chive crème fraîche, black caviar, blinis

STARTERS

Wild mushroom and celeriac risotto ^{3,9}
Comté cheese, shaved truffles, croutons

or
Duck liver parfait ^{1,2,3,6,8,9,13}
Smoked duck breast, toasted brioche, confit kumquat, nut crumble

or
1869 seafood cocktail ^{4,5,6,7,9,13}
Cornish crab, Atlantic prawns, Scottish lobster, baby gem and cucumber, avocado, Quail egg, classic Marie Rose, lemon

MAINS

Sea bass ^{4,5,6,7,9,13}
Scallop ballotine, leek & fennel, Champagne bouillabaisse, caviar

or
Delica pumpkin & Cauliflower Wellington ^{3,6,9,10,11,13}
Goat cheeks, pearl barley, wild mushroom velouté

or
Himalayan salt dry-aged beef ^{3,9,10,11,13}
Fillet, caramelized artichoke puree, braised cheeks, white onion, potato terrine, truffle jus

or
Butter-roasted Bronze turkey ^{1,2,3,6,9,10,11,13}
wild mushroom, cranberry and chestnut stuffing, honey-glazed parsnips and heritage carrots, pigs in blankets, natural roasted gravy

CHEESE

Artisan English cheeses ^{1,2,3,9,10,13}
apple and plum chutney, dried apricots and walnuts, black grapes, selection of crackers

DESSERTS

Traditional Christmas pudding ^{1,2,3,6,9,13}
rich dried fruits soaked in alcohol, winter spices, English brandy custard

or
Valrhona chocolate ^{1,2,3,6,7,8,9,10,11,12,13}
smoked 66% dark chocolate ganache and hazelnut ganache, Amaretto liqueur, red cherry sorbet