
CHRISTMAS CELEBRATION MENU

DECEMBER 25, 2026

CANAPÉS

Gruyère Gougères

Crab and Lobster Vol-au-Vent, Apple Purée

Chicken Liver Parfait Tartlet, Quince Jam

Smoked Salmon Roulade, King's Imperial Caviar

Japanese Pure A5 Wagyu Skewer, Chimichurri

STARTER (choice of)

Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette

Native Blue Lobster Bisque, Cognac, Tarragon Crème, Caviar Potato Lattice

Piedmont Chestnut Agnolotti, Parmigiano Reggiano, Black Winter Truffle

Seared Orkney Scallops in the Half Shell, Garlic & Chilli Butter

Pan-Roasted Cornish Duck, Wild Mushroom Barley, Spiced Orange Dressing

MAIN COURSE (choice of)

Whole Roast Norfolk Bronze Turkey with Sage and Onion Stuffing

Japanese Pure A5 Wagyu, Kagoshima Prefecture, either Filet Mignon or Ribeye Steak

Cornish Dover Sole Meunière, Brown Butter Lemon Sauce

Black Truffle Risotto, Ruinart Champagne, Parmigiano Reggiano

Housemade Gnocchi, Parmesan Cream, Jerusalem Artichoke, Cavolo Nero

All Served With Honey-Roasted Carrots and Parsnips, Duck Fat Roasted Potatoes, Pigs in Blankets, Bread Sauce, Brussels Sprouts and Chestnuts, Braised Red Cabbage

PRE-DESSERT

Spiced Apple Sorbet

DESSERT (choice of)

Basque Cheesecake, Orange & Cranberry Compote

Granny Smith Apple Crumble, Candied Almonds, Tahitian Vanilla Ice Cream

Dark Chocolate Soufflé, Whipped Crème Fraîche, Chocolate Sauce, Gianduja Ice Cream

Black Forest Yule Log, Cherry Stracciatella Ice Cream

Sticky Toffee Christmas Pudding, Caramel Tuile, Cornish Clotted Cream Ice Cream

£420 PER PERSON (excluding wine and champagne)

Our menu contains allergens. If you have a food allergy or intolerance, please let a member of the restaurant team know on placing your order. Prices include VAT and exclude 15% service charge.