

CHRISTMAS DAY LUNCH

FIVE-COURSES MENU £350

"Sprouts taste better with champagne."

CANAPÉS

Langoustine tartlet

Quail egg truffle barquette (v)

Goose liver, cherry, pain d'épices

FIRST COURSES

Smoked salmon, potato rösti, crème fraîche, caviar

Heritage beetroot, Golden Cross, walnuts (v)

Guinea fowl terrine, pear & saffron chutney

Shellfish cocktail, Marie Rose

INTERMEDIATE COURSES

Truffle & ricotta ravioli (v)

Chestnut velouté (v)

MAIN COURSES

Norfolk Bronze turkey

Beef Wellington

Wild halibut, shellfish bisque, crab tortellini, fregola

Pumpkin & celeriac pithivier, mushroom jus (v)

SIDES FOR THE TABLE

Roast potatoes, pigs in blankets,

sprouts & chestnuts, glazed carrots

DESSERTS

Christmas pudding, brandy

Sherry trifle

Yule log

British cheese board



If you have a food allergy or intolerance, please inform a member of our team on ordering.
A discretionary 15% service charge will be added to your bill. All prices include VAT.

CHRISTMAS DAY DINNER

FIVE-COURSES MENU £300

"Sprouts taste better with champagne."

CANAPÉS

Langoustine tartlet
Quail egg truffle barquette (v)
Goose liver, cherry, pain d'épices

FIRST COURSE

Smoked salmon, potato rösti, crème fraîche, caviar
Heritage beetroot, Golden Cross, walnuts (v)
Guinea fowl terrine, pear & saffron chutney
Shellfish cocktail, Marie Rose

INTERMEDIATE COURSE

Truffle & ricotta ravioli (v)
Chestnut velouté (v)

MAIN COURSE

Norfolk Bronze turkey
Beef Wellington
Wild halibut, shellfish bisque, crab tortellini, fregola
Pumpkin & celeriac pithivier, mushroom jus (v)

SIDES FOR THE TABLE

Roast potatoes, pigs in blankets,
sprouts & chestnuts, glazed carrots

PUDDINGS

Christmas pudding, brandy
Sherry trifle
Gingerbread soft serve
British cheese board



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PLEASE NOTE: This artwork is a template. To be
used by The Grill F&B team for updating menu copy.