
CHRISTMAS CELEBRATION MENU

DECEMBER 25, 2023

Honey Mead Christmas Tipple

CANAPÉS

Gruyere Cheese Gougères, Black Truffle

Crab and Lobster Vol-au-Vent

Smoked Salmon Blinis, Beluga Caviar

Spiced Shrimp Spring Roll, Ten Spice Dressing

STARTER (choice of)

Roasted Apple and Chestnut Soup, Blue Cheese Tartlet

Butter Lettuce Salad, Avocado Stilton, Champagne-Herb Vinaigrette

Veal Ravioli, Sage, Pine Nuts, Shaved Winter Truffle

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

Roasted Foie Gras, Toasted Brioche, Cranberry Sauce

MAIN COURSE (choice of)

Whole Roast Bronze Turkey with Sage and Onion Stuffing

Filet Mignon of Australian Wagyu Beef, 6oz

Grilled Cornish Dover Sole, Béarnaise Sauce

Champagne & Truffle Risotto, Aged Parmesan

All Served With Honey Roasted Carrots and Parsnips, Wagyu Roasted Potatoes, Pigs in Blankets, Bread Sauce, Brussels Sprouts and Chestnuts, Braised Red Cabbage, Roasted Green Bean Casserole

DESSERT (choice of)

CUT Christmas Pudding Soufflé, Brandy Custard, Tonka Bean Ice Cream

The Chocolate One, Layered Chocolate Mousse, Feuilletine Crunch, Gianduja Chocolate Sauce

Granny Smith Apple Crumble, Custard, Tahitian Vanilla Ice Cream

£250 PER PERSON

(excluding wine and champagne)

Our menu contains allergens. If you suffer from 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.