

CHRISTMAS DAY LUNCH

SAMPLE MENU

FOUR-COURSE

£415

"Sprouts taste better with champagne."

CANAPÉS

Tuna tartare, seaweed cone

Caviar & crème fraîche vol-au-vent

Mushroom parfait, black truffle

STARTERS

Oak smoked trout, pickles, fromage blanc & keta caviar

Hereford seared beef carpaccio, truffle aioli & mustard cress

Native lobster salad, citrus dressing, mizuna

Heritage beetroot salad, labneh & crispbread

MAIN COURSE

Norfolk Bronze turkey

Hereford beef sirloin

Halibut, brown shrimp & caper butter, garlic mash

Butternut squash & chestnut Wellington

Delica pumpkin risotto, toasted walnuts, sage

SIDE FOR THE TABLE

Roast potatoes, pigs in blankets,

sprouts & chestnuts, glazed carrots

PUDDINGS

Christmas pudding, crème anglaise

Apple & blackberry crumble, vanilla soft serve

Yule log, chocolate chip cookie

Champagne & strawberry trifle

British cheese selection, fig chutney, crackers & grapes



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.