



Christmas Eve Dinner Menu

Braised Short Rib of Hereford Beef Croquette
Smoked onion & Parmesan polenta, horseradish, watercress oil


Jerusalem Artichoke & Chestnut Mousse 
Pickled mushrooms, truffle, toasted grains

Pan Seared Hand Dived Scallop
Curried parsnip, golden raisins, coriander

Citrus Cured Salmon
Smoked buttermilk, pink grapefruit, cucumber, Exmoor caviar



Smoked Chicken Velouté
Leek & parmesan bonbon

Wild Mushroom Consommé 
Truffle dumpling



Roasted Loin of Highland Venison
Red cabbage, crosnes, pear, celeriac, red wine jus

Double Baked Cheese Soufflé 
Celery, Bramley apple, walnuts, port reduction

Poached Breast of Caldecott Chicken
Mousseline potatoes, baby vegetables, truffle velouté

Pan Seared Turbot
Brassicac, Exmoor caviar, champagne velouté



Caramelised White Chocolate Bavarois
Cranberry, orange

Chai Spiced Panna cotta
Caramelised pears, pecans

Baked Alaska
Pistachio ice cream, cherry compôte

Caramelised Apple Bread & Butter Pudding
Raisin and cinnamon ice cream



Selection of Fine Leaf Teas, Coffee & Christmas Treats

£195 per person

(Half price for children under 12 years)

We are delighted to provide plant based alternatives for each course and can cater to any specific dietary requirements.

Executive Chef: Daniel Putz

We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.

Prices are all inclusive of VAT and a discretionary 12.5% service charge is applicable.

 Denotes vegetarian