



Christmas Day Menu

Native Lobster Ravioli
Carrot, ginger, lemon verbena, lobster bisque

Wild Mushroom & Chestnut Croustade [🍷]
Truffle hollandaise, poached egg, tarragon, Parmesan

Smoked Chicken & Goose Liver Terrine
Toasted brioche, prune, pistachio

Celeriac & Winter Truffle Velouté [🍷]
Bramley apple, hazelnut



Dorset Crab Tartlet
Exmoor caviar, Granny Smith apple

Mulled Poached Pear Tartlet [🍷]
Goats curd, walnut



Roast Crown of Norfolk Bronze Turkey
Cranberry & chestnut stuffed leg, pigs in blankets, traditional garnish, gravy

Roasted Squash, Cranberry & Sage Wellington [🍷]
Braised red cabbage, goats cheese, toasted seeds & grains

Stuffed & Poached Dover Sole
Caramelised cauliflower, leeks, langoustine

Roasted Fillet of Hereford Beef
Roscoff onion, parsnip, cep ketchup, truffled red wine jus

Main course dishes are served with a section of roasted roots, seasonal leaf vegetables, roasted potatoes and accompaniments.



Truffled Tunworth Cheese
Quince, homemade treacle soda bread



Traditional Christmas Pudding
Brandy anglaise

Dark Chocolate & Mint Delice
Mint ice cream, cocoa nib

Salted Caramel Tart
Nut brittle, banana & ginger ice cream

Aquafaba Vacherin
Exotic fruit, coconut sorbet



Selections of Fine Leaf Teas, Coffee & Mince Pies

£285 per person
Includes a glass of champagne
(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