



Christmas Day

Adult £115.00 | Child £57.50

GLASS OF BUBBLES AND AMUSE BOUCHE

Smoked salmon blini with cream cheese and chives

Cauliflower shawarma bites and tahini dip (pb) (gif)

Dried apricot and blue cheese canapé with walnut (v) (gif)

TO START

Hand dived scallop, pomme purée and Champagne sabayon (gif)

Jerusalem artichoke soup and shaved truffle (pb) (gif)

Salmon beetroot gravadlax, brown crab mayonnaise, white crab, apple, celery & micro herb salad

Venison carpaccio, crispy parsnips beignets, pickled berries, shallots and Old Winchester (gif)

MAIN COURSE

Mushroom & Stilton Pithivier, mashed potato, cavolo nero and white Burgundy sauce (v)

Fillet of beef Wellington, dauphinoise potato, sprouting broccoli and Madeira jus

Pan fried halibut, lobster and shellfish risotto

Roast turkey, with pork & sage stuffing, pig in a blanket, rosemary potatoes, root vegetables, sprouts, cranberry sauce and gravy

TO FOLLOW

Brioche bread & butter pudding with white chocolate (v)

Chocolate & salted caramel fondant, Florentine biscuit and clotted cream (v)

Christmas pudding with brandy sauce (v)

Cheese board of Wigmore, Lancashire Bomb, Sussex Blue, chutney, grapes and biscuits (v)

TO FINISH

Coffee, petit fours and mince pies

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.