



CHRISTMAS DAY MENU 2018

Please choose a course each
£80 per person plus discretionary service charge of 12.5%

DRINK ON ARRIVAL

Seedlip Garden Spritz (non-alcoholic)

Pear & thyme Bellini

Airmail

Glass of Henri Dosnon Champagne

SNACKS

Caviar & bantam egg tarts

Potato skins, truffle & Westcombe Cheddar

Parker House rolls

STARTER

Wood roast pumpkin, gorgonzola, walnut & Treviso (V, N)

Spinach & smoked bacon soup, poached egg & garlic butter

Sicilian red prawn cocktail

Old spot pork & pistachio terrine with kohlrabi remoulade (N)

MAIN

Cauliflower & macaroni gratin with truffle (V)

Halibut, crab crushed potatoes & chive butter

Bronze turkey, stuffing, braised red cabbage & chestnut gravy (N)

Beef sirloin, creamed kale & Sarawak pepper sauce

SIDES (shared)

Roast potatoes

Sprouts, bacon & chestnuts (N)

DESSERT

Christmas spiced custard tart & rum prunes

Chocolate terrine & crème fraiche

Stilton & spiced quince

Dishes are subject to seasonal availability

Dietaries will be catered for separately

Menu choices to be confirmed at least 72 hours prior to the reservation