



Christmas Day Menu

Celeriac & Chestnut soup with truffle shavings (v) (vg) (ngci)

Flaked Devon crabmeat,
black ink tapioca pearl cracker, avocado mousse & Oscietra caviar

or

Foie gras parfait,
fig & almond chutney, toasted brioche

or

King oyster mushrooms with crispy polenta, mushroom jus (v) (vg)

Holly Farm turkey ballotine,
fricassée of Brussels sprouts, smoked bacon,
chestnuts, fondant potato & glazed carrots

or

Beef Wellington
with hasselback potatoes & purple sprouting broccoli, mushroom sauce

or

Lemon sole,
scallop vinaigrette, sea vegetables, Champagne sauce

or

Saffron risotto, Parmesan cream, black truffle shavings (v) (vg) (ngci)

Clementine sorbet with Armagnac & rosemary syrup (v) (vg) (ngci)

Alain Roux's Christmas pudding & brandy sauce (v) (vg)

or

Chestnut Mont Blanc with poached pear (v)

or

Chocolate Yule log with vanilla custard (v)

or

Selection of artisan cheeses with chutney & biscuits (supplement 5.00)

Coffee or tea & homemade mince pie (v)

£185.00 per person

