

Christmas Day Menu



VEUVE CLICQUOT
"Yellow Label" Brut, Reims

for the table

CHEESY POLENTA CROQUETAS 🌾 🌱
Parmesan, black truffle mayo

BACON WRAPPED DATES 🌾
chorizo, Manchego, mustard

HONEY BAKED BRIOCHE

choose one from each section

LOBSTER & PRAWN COCKTAIL
avocado, jalapeño, little gem, Avruga caviar, bloody mary dressing

SPICED SQUASH SOUP 🌱 🌱
toasted seeds, truffle cheese toastie

BONE MARROW BEEF TARTARE
shallots, capers, egg yolk, game chips



ROASTED NORFOLK BRONZE TURKEY
sausage stuffing, pigs in blankets, duck fat roasties,
seasonal vegetables, gravy & cranberry sauce

ROASTED PAVE OF SALMON
lobster tarragon crust, brandy bisque, sea vegetables

BEETROOT NUT ROAST
squash sourdough stuffing, rosemary roasties,
seasonal vegetables, gravy & cranberry sauce



CHOCOLATE MOUSSE CAKE
dark chocolate sponge, Grand Marnier ice cream

CHERRY BAKEWELL TART
Kirsch ice cream

SPICED BABA AU RUM
tropical fruits, mascarpone cream



MINCE PIES 🌱

Head Chef Jessica Luis



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.