



CHRISTMAS DAY SAMPLE MENU

£170 per person

STARTER

Grilled hand dived scallop, lobster bisque, Devon crab beignet, lobster oil

Chicken liver parfait, green apple, roasted chestnut, toasted brioche

Wild mushroom & winter truffle tartelette, black truffle cream (v)

MAIN

Roasted bronze turkey breast, venison sausage roll, 'pigs in blankets', potato fondant, cranberry & red wine jus

Pan roasted wild halibut, Beluga lentils, Scottish girolles, Matelote sauce, pancetta, salsify

Wild mushroom pithivier, grilled king oyster mushroom, black winter truffle, cep jus (vg)

SIDES

Goose fat roasted potatoes

Brussel sprouts, pancetta & chestnuts

Port braised red cabbage

DESSERT SPECIALS

"Santa & the Chimney" Chocolate, Orange and Pear flavour (serves 2)

Chocolate Truffle Mousse Torte Redcurrant & berry cremeux, chocolate mousse,

Redcurrant ice cream (vg)

Christmas Pudding Woodford Reserve Bourbon crème Anglaise, Douglas Fir croustillant

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. Music charge £5 per person. A discretionary 15% service charge will be applied to your final bill. We are a cashless venue.