

**CHRISTMAS DAY MENU**

£110 per person

**AMUSE BOUCHE**

Salmon pinwheel  
 Beef croquettes  
 Roasted squash, cranberry, whipped feta VE GF

**STARTERS**

Valençay goat cheese tart V  
 Squash, chestnut  
 Orkney seared scallops  
 Winter citrus, sea vegetable butter  
 Hand-cut rigatoni  
 Venison ragout, black truffle, fennel, pecorino  
 Duck & foie gras terrine GF  
 Apricot, winter salad, brioche

**MAINS**

Bronze Feathered turkey GF  
 Sausages, cranberry, gravy  
 Hertfordshire grass fed beef  
 Hispi cabbage, glazed onion, sauce Périgourdine  
 Pithivier VE  
 Jerusalem artichoke, black truffle, sage, cranberries, mushroom sauce  
 Roasted bone-in Gigha halibut GF  
 Cornish mussels, confit leeks, caviar, Champagne velouté

*All served with winter roots, Brussel sprouts,  
 roast potatoes, beans & cavolo nero cassoulet*

**PRE DESSERT**

Pistachio ice cream sandwich GF

**DESSERTS**

Warm chocolate soup GF  
 Puffed rice, nutmeg, vanilla ice cream  
 Homemade Guinness Christmas pudding  
 Napoleon brandy sauce  
 Tart Mont Blanc GF  
 Chestnut, whipped cream  
 Vacherin Mont d'Or | for two to share  
 Apricot chutney  
 Tartin Tatin  
 Cinnamon ice cream

**PETIT FOURS**

Brandy mince pie  
 Cocoa nibs truffle  
 Quince pate de fruit VE

Selection of tea & coffee



V Vegetarian | VE Vegan | GF Gluten Free

If you or a member of your party require further information relating to allergens, please ask your server. A discretionary service charge of 12.5% will be added. All prices inclusive of VAT.

We strive to source all of our products from local and sustainable sources.