







Christmas Day Lunch £225 With Wine Pairing £340

Duck & Foie Gras Terrine

"Mince Meat" Chutney (A,1,13)

or

Scallop with Truffled Chicken Jus

Masala Clementines (H,5,7)

or

Roasted Porcini & Chestnut Salad

Red Wine Poached Egg, Watercress Soup (V,A,6,13)

Chanterelle & Sea Spinach Tart

Hazelnut Pastry, Roasted Beetroot Salad, served with Split Cranberry Dressing (V,1,3,9)

or

Scottish Wild Caught Salmon

Smoked Clams, Baby Ceps, Bacon, Chablis (P,A,5,9,13)

or

Norfolk Bronze Turkey

Roast Potatoes, Stuffing, Glazed Carrots, Cauliflower Cheese, Yorkshire Pudding (P,A,3,6,9)

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Christmas Pudding

Brandy Anglaise (A,1,3,6,13)

or

Chestnuts & Blackcurrants

Macaron Glacé Ice Cream (3,6,9)

or

Mandarin Crémeux

Pistachio Ice Cream'
(V,1)

Mince Pies & Petit Fours







Christmas Day Dinner £225 With Wine Pairing £355

Duck & Foie Gras Terrine

"Mince Meat" Chutney (A,1,13)

or

Scallop with Truffled Chicken Jus

Masala Clementines (H,5,7)

or

Roasted Porcini & Chestnut Salad

Red Wine Poached Egg, Watercress Soup (V,A,6,13)

Chanterelle & Sea Spinach Tart

Hazelnut Pastry, Roasted Beetroot Salad, served with Split Cranberry Dressing (V,1,3,9)

or

Scottish Wild Caught Salmon

Smoked Clams, Baby Ceps, Bacon, Chablis (P,A,5,9,13)

or

Wagyu Rib-Eye Steak

Poached Lobster, Squash & Fig Salad served with Master Stock Jus (H,A,4,9,13)

Christmas Pudding

Brandy Anglaise (A,1,3,6,13)

or

Chestnuts & Blackcurrants

Macaron Glacé Ice Cream (3,6,9)

or

Mandarin Crémeux

Pistachio Ice Cream'
(V,1)

Mince Pies & Petit Fours