

FESTIVE

aperitif

Champagne Joseph Perrier NV cuvée royale (125ml) £15.00

Ca'Vittoria Prosecco di Valdobbiadene (125ml) £11.00

STARTERS

TWICE COOKED LOBSTER SOUFFLÉ

bisque foam

BRAISED OX TONGUE

crispy onion, radish, onion petal, brioche toast

SMOKED SALMON CARVED FROM THE TROLLEY

capers, shallots, dill, brown bread

CARROT & GINGER SOUP (ve)

cress, croutons, olive oil

BURRATA & BLOOD ORANGE SALAD (v)

pickled fennel, pine nuts, white balsamic

BEETROOT GNOCCHI (ve)

pistachio bechamel, wild rocket

MAIN COURSES

CONFIT DUCK LEG

bean cassoulet, braised hispi cabbage

NORFOLK BRONZE TURKEY

red cabbage, parsnips, carrots, shaved brussel sprouts, roast potatoes, chesnuts, pigs in blankets, stuffing

ROAST CORNISH COD

mussels, parmentier potatoes, kohlrabi, samphire, mussel velouté

DOVER SOLE (£10.00 supp)

spinach, brown shrimp, charlotte potatoes, parsley & caper butter

SURREY FARMED FILLET OF BEEF

celeriac & truffle purée, turnips, black trumpets, purple sprouting broccoli, bordelaise jus

CLASSIC NUT ROAST (ve)

chesnuts, shaved brussel sprouts, red cabbage, parsnips, carrots, roast potatoes, cranberry sauce, bread sauce

SIDE DISHES

£6.00

SPINACH (ve)

steamed

SAUTÉED POTATOES (ve)

ratte, olive oil

SALAD (ve)

mixed leaf, french dressing

BRUSSEL SPROUTS (ve)

tenderstem, olive oil

BROCCOLI (ve)

tenderstem, olive oil

CHIPS (ve)

triple cooked

Head Chef - Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our restaurant team.

Dishes cannot be modified.

BRITISH CHEESE

FOUR CHEESES (£3.50 supp) (v)

celery, apricot butter, pear & apple chutney

LINCOLNSHIRE POACHER

oak smoked, alford

BLUE STILTON

blue veined, clawson

MAIDA VALE

semi soft, IPA washed, guernsey

SINODUN HILL

soft, goats milk, oxfordshire

DESSERTS & PUDDINGS

CHRISTMAS PUDDING (v)

brandy custard

CHOCOLATE TART (v)

pistachio ice cream

RUM BABA (v)

rum & raisin cream, redcurrant

CLASSIC CRÈME BRÛLÉE (v)

shortbread biscuit

CHRISTMAS PINE (v)

*ricotta & white chocolate mousse, pine nut brittle
chocolate soil*

or

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v)

tiramisu, vanilla, chocolate, coffee

SORBETS (ve)

kiwi, plum & ginger, raspberry

3 courses £69.00

PORT & DESSERT WINE

CHURCHILLS CRUSTED PORT (100ml) £12.00

TOKAJI (125ml) £15.00

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AFTER DINNER COCKTAILS

ESPRESSO MARTINI £14.00

vodka, kahlua, gomme syrup

LIQUEUR COFFEE £13.50

whisky, amaretto, baileys, cointreau, tia maria, cognac