



FESTIVE



aperitif

Champagne Joseph Perrier NV cuvée royale (125ml) £16.00

Corte Alta Prosecco Italy (125ml) £11.00

AMUSE-BOUCHE

STARTERS

SCALLOP & LOBSTER GRATIN

avrugá caviar, brioche

CRISPY BEEF CHEEK CROQUETTE

carrot purée, truffle cream cheese, pea shoots

SMOKED SALMON CARVED FROM THE TROLLEY

aberdeen smoked - capers, shallots, dill, brown bread

SPICED CARROT & LENTIL SOUP (ve)

cress, chestnuts, olive oil

ROASTED BEETROOT (v)

stracciatella, candied walnuts, mandarin segments, rosemary oil, focaccia toast

HAM HOCK TERRINE

pickled red cabbage, cornichons, piccalilli, sourdough toast



MAIN COURSES



HONEY GLAZED CONFIT DUCK LEG

spiced carrot purée, braised endive, port & orange jus

PAN-FRIED FILLET OF HALIBUT

parsnip purée, wild mushroom, chorizo & caper butter sauce

NORFOLK BRONZE TURKEY

*roast potatoes, red cabbage, parsnips, carrots, brussel sprouts,
chestnuts, pigs in blankets, stuffing*

DOVER SOLE (£10.00 supp)

charlotte potatoes, spinach, brown shrimp, lilliput capers & beurre noisette

SURREY FARMED FILLET OF BEEF (£5.00 supp)

mushroom purée, potato pave, roscoff onion, bordelaise sauce

STUFFED BUTTERNUT SQUASH (ve)

spinach, pecan nuts, cranberry, pesto, micro salad

SIDE DISHES

£6.50

SPINACH (ve)

SAUTÉED POTATOES (ve)

PARSNIPS (v)

BRUSSEL SPROUTS (ve)

BROCCOLI (ve)

CHIPS (ve)

BASKET OF FRESH BREADS (v) (two persons)

granary, classic & rosemary sourdough

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 CHEESES



FOUR CHEESES (£5.00 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

or

DESSERTS & PUDDINGS

RUDOLPH'S NOSE (v)
*white chocolate ganache, quince jelly,
orange compote, pistachio sponge*

WINTER CRUMBLE TART (v)
*marscapone &
orange crèmeux*

CHRISTMAS PUDDING (v)
brandy custard

CLASSIC CRÈME BRÛLÉE (v)
shortbread biscuit

CINNAMON APPLE TART (v)
vanilla ice cream

or

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v)
*vanilla, chocolate, coffee,
strawberry, pistachio*

SORBETS (ve)
*lemon, blackcurrant,
elderflower*

£75.00 (three courses)

PORT & DESSERT WINE

TOKAJI (125ml) **£16.00**
aszu 5 puttonyos, bene pincszet, hungary

CHURCHILLS CRUSTED PORT (100ml) **£13.00**

COCKTAILS

ESPRESSO MARTINI **£15.00**
vodka, kahlua, gomme syrup

LIQUEUR COFFEE **£14.50**
whisky, amaretto, baileys, cointreau, tia maria, cognac