

FESTIVE

aperitif

Champagne Joseph Perrier NV cuvée royale (l25ml) £16.00

Corte Alta Prosecco Italy (l25ml) £11.00

AMUSE-BOUCHE

STARTERS

SCALLOP & LOBSTER GRATIN

avruga 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

HAM HOCK TERRINE

pickled red cabbage, cornichons, piccalilli, sourdough toast

MAIN COURSES

HONEY GLAZED CONFIT DUCK LEG

spiced carrot purée, braised endive, sweet potato fondant, port & orange jus

PAN-FRIED FILLET OF HALIBUT

wild mushroom, parsnip purée, chorizo & caper butter sauce

NORFOLK BRONZE TURKEY

red cabbage, parsnips, carrots, roast potatoes, 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)

roscoff onion, mushroom purée, potato pavé, bordelaise sauce

STUFFED BUTTERNUT SQUASH (ve)

spinach, vegan feta, 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

paired with
Churchill Crusted Port (100ml) £12.50

DESSERTS & PUDDINGS

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

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

paired with
Les Derniers Grives (100ml) £10.00
Cotes de Gascogne, France

CLASSIC CRÈME BRÛLÉE (v)
shortbread biscuit

paired with
Rutherglen Muscat (100ml) £13.50
North East Victoria, Australia

CHRISTMAS PUDDING (v)
brandy custard

paired with
Sherry Pedro Ximenez (100ml) £9.50
Jerez, Spain

CINNAMON APPLE TART (v)
vanilla ice cream

paired with
Tokaji azus 5 puttonyos (100ml) £15.50

HOMEMADE ICE CREAMS & SORBETS

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

SORBETS (ve)
*lemon, blackcurrant,
elderflower*

£75.00 (three courses)