

CHRISTMAS DAY MENU 2022

AMUSE

Parsnip and apple soup, scrumpy reduction

STARTER

"Waldorf" – twice baked Stilton soufflé, Waldorf salad, rarebit on Waldorf toast

Venison carpaccio, celeriac and gin "choucroute", alliums

Duo of seaweed cured salmon and halibut, Asian salad, wasabi mayonnaise, caviar

MAIN

Roast free-range local turkey, pigs in blankets, goose fat roast potatoes and all the trimmings

Roast turbot, caviar and champagne sauce, compressed cucumber, sea vegetables, gnocchi

King Oyster mushroom "steak", spiced pumpkin puree, roast pumpkin, pickled girolles, roasted alliums, crispy kale

DESSERT

Christmas pudding and orange cheesecake, caramelised orange

White chocolate ganache, ginger milk crunch, stem ginger ice cream

Pear tarte Tatin, oat crumble, dolce de latte ice cream

COFFEE AND PETIT FOURS

Coffee or tea with homemade petit fours

£125 per person

CHEESE

Cheese can be ordered as an additional course (after pudding) for £9 extra per person

CHILDREN'S MENU

We can either do little portions of the above or further options are available on request £55

BOOKING

£40 per person deposit is required to secure the reservation • Bookings only •

Pre-order required at least 14 days in advance • Christmas gift for everyone joining us •

Discretionary 12.5% service charge will be added to your bill

