



CHRISTMAS EVE DINNER MENU

Friday, 24th December 2021

- *SAMPLE MENU* -

TO START

Loch Duart Salmon

Carlingford oyster, green pepper and cucumber



Cornish Crab

Buttermilk pancake, Jerusalem artichoke and mandarin



Cotswold Duck and Foie Gras Ballotine

Preserved blackberry, hazelnut and maple verjus



Salad of Winter Vegetables

Burford Brown egg and black truffle dressing



TO FOLLOW

South Coast Turbot

Charred cauliflower, smoked bacon, razor clams and parsley



Crisp Suckling Pig

Glazed turnips, stuffed prune, quince and lemon thyme



Cumbrian Beef Fillet

Veal tongue, gem lettuce, beer pickled onion and Madeira sauce



Charred Celeriac Risotto

Pickled walnut, crispy capers, Spenwood cheese



TO SWEETEN

Mulled Wine Pear

Blackcurrant sorbet, gingerbread biscuit



Jivara Chocolate Delice

Hazelnut ice cream and clementine



Pink Lady Apple Tart Fine

Sauternes ice cream

TO FINISH

British Cheese Selection

Fig chutney, honeycomb and crackers



Four courses at £110 per person

As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus.

A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community.

Should you have any dietary or allergen requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.