

Christmas Day Menu £320

A glass of Champagne

Light chestnut broth, pickled mushroom, Parmesan and tarragon

Starters

London Cure smoked salmon, Dorset crab, preserved lemon salad

Risotto of winter truffle, hazelnut praline, Muscat vinegar (v)

Available vegan on request

Wagyu beef tartar, pickled mushrooms, game chips, Oscietra caviar

Native lobster and artichoke salad, buttermilk pancake, lobster mayonnaise

Roast Orkney scallop, creamed spelt, celery, grape, truffled chicken broth

Mains

Roast Cotswold turkey, traditional festive garnish

Hereford beef fillet "Rossini", truffle hash browns, Madeira sauce

Dover sole fillets, buttered leeks, poached oyster, Champagne velouté

Nut roast Wellington, pickled cranberries, roast parsnip, charred Brussels sprouts (vegan)

Cheese

Selection of British cheeses, saffron and pear chutney, dates, walnut toast

Desserts

Homemade Christmas pudding, brandy sauce, vanilla ice cream

Guanaja chocolate orange pavé, salted caramel ice cream

Warm hazelnut filo nest, mulled winter fruit, cinnamon ice cream

Apple crumble, cranberry, calvados ice cream

Chestnut blackcurrant delice, dark chocolate sorbet

Selection of coffee and tea

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.



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. Thank you for your support.