



CHRISTMAS DAY MENU

£49 PER PERSON

STARTERS

Cured salmon, preserved lemon, cured egg crumb & salmon caviar (F,E,CE,SD)

Chicken liver parfait, spiced pear chutney, watercress & brioche (D,G,E,MU,SD)

Roasted cauliflower soup, leek, sage, Welsh Rarebit (D,G,SD,E,MU,F)

MAINS

Traditional roasted turkey breast and leg, turkey butter, stuffing & all the trimmings (CE,D,G,SD)

Whole lemon sole, pickled samphire, Swiss Chard, Yuzu caper burnt butter (D,F,SD)

Spiced tofu & miso 'custard', braised artichoke, pickled wild mushroom, avocado & pepper salsa (SD,S,CE)

DESSERTS

Chocolate sesame Paris – Brest (SE,G,E,D)

Grapefruit panna cotta, citrus salad, mint cress (D)

Christmas pudding, brandy custard cream (SD,D,E)

Allergy key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)

Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT