



CHRISTMAS DAY

£80

A cocktail and a selection of breads, oil, salted butter, dukkah, truffled potato espuma, sautéed ceps on arrival

Starters

Venison carpaccio, squash purée, pumpkin seed granola, pickled red cabbage, shoots, Parmesan crisps

or

Marinated squash, pumpkin seed granola, pickled red cabbage, shoots (vg)

Fish

Grilled Salmon fillet, beetroot, celeriac & horseradish

or

Nori-wrapped tofu, celeriac slaw, horseradish foam (vg)

Main

Slow-roasted turkey crown, sprouts & smoked bacon, honey-roasted parsnips, chestnut farce, poultry jus

or

Rack & braised shank of lamb, pressed rosemary pomme anna, salsify purée, creamed savoy cabbage, jus

or

Chestnut, root vegetable & cranberry Wellington, spiced carrot, kale (vg)

To finish

Hazelnut & cocoa sponge mille feuille, clementine sorbet, roasted white chocolate, coffee meringue (n)

A discretionary service charge of 10% will be added to your bill.

If you have any dietary requirements, please let a member of our team know in advance. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.

vg=vegan, v=vegetarian, gf=gluten free