



To Start

Grilled hand-dived scallop, lemon balm-infused Champagne cream, festive spiced brioche crumb, Beluga caviar

Marinated crispy duck salad, grapefruit, pine nuts, shallots, plum dressing

Burrata with cinnamon-roasted peach, hard cheese crisps, balsamic sea salt, basil oil (v)

Palate Cleanser

Veuve Clicquot Champagne sorbet, orange peel (ve)

Main Course

Dover sole fillet, grilled tiger prawns, garlic, lemon, parsley, burnt butter

Roasted breast of Norfolk Bronze Turkey ballotine, pancetta-wrapped cocktail sausage, sage and onion stuffing, cranberry jus

Aged beef Wellington, charred Tenderstem broccoli, red wine reduction

Goat's cheese-stuffed crispy courgette flower, tomato fondue, basil sauce, mature cheese (v)

*All served with orange and Manuka honey-glazed heritage carrots,
cauliflower cheese with Gruyère and Parmesan crust, garlic and herb roast potatoes*

Dessert

Tonka bean crème brûlée, apricot sorbet, sugar crisp (v)

Dark chocolate tart, raspberry Chantilly, pecan and lavender nut brittle (v)

Christmas pudding, Cognac cream and winter berries

Petits Fours

Salted caramel chocolates and luxury handcrafted mini mince pies (v)

£105⁰⁰ *per person*

Please choose one dish from each course

(v) Suitable for vegetarians. (ve) Suitable for vegans.

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.