CHRISTMAS DAY MENU

£120 PER PERSON CHOOSE ONE FROM EACH COURSE

SALAD

Scallop shisho salsa

Fresh burrata, strawberries, san marzano & aged balsamic V

Beef tataki with black truffle ponzu

PALATE CLEANSER

Cassis kir royale sorbet with champagne foam V

MAINS

Grilled beef steak, truffled celeric puree, carrots, brussel sprouts with red wine reduction

Seabass with cous cous, chorizo & white coco bean

Cornfed chicken supreme, freekeh & corn ragu, truffled jus

Portobello mushroom, black cabbage & goat's cheese wellington with mustard cream V

DESSERT

Dark chocolate fondant with vanilla pod ice cream V

Bourbon vanilla crème brûlée V

PETIT FOURS

If you have any allergies please speak to a member of the team. A discretionary 12.5% service charge will be added to your bill.

