



Christmas Day Menu 2019

3 Courses £95.00pp

Amuse Bouche

Starters

Seabass & Crab Ceviche, Blood Orange, Avocado, Calamansi
(Gruner Veltliner, Finca la Colonia £9.00/175ml)

Barbecued Celeriac & Yeast Soup, Herbed Labneh, Nooch
(Chablis, Luis Robin £10.40/175ml)

Anjou Pigeon Breast, Confit Leg, Salt Baked Beetroot, Fig, Pigeon Jus
(Hush Heath, Luke's Pinot Noir £11.10/175ml)

Black Krim tomato, gazpacho, smoked golden cross, Greek yogurt, Thai basil
(Cotes de Provence Rose, Saint Roch-les-Vignes, France £8.00/175ml)

Mains

Norfolk Bronze Turkey Breast, Braised Leg Meat, Sage Stuffing, Cranberry Sauce
(Buitenverwachting Chardonnay, Constantia, 2018 £46.50/750ml)

Dexter Beef Fillet, Short Rib, Salsify, Shiitake, Mustard Leaf, Red Wine Jus
(Corbec, Corvina/Malbec, Masi Tupungato 2016 £39.00/750ml)

Wild Cornish Turbot, Jerusalem Artichokes, Cockles, Trompette, Caviar Sauce
(Rothenberg Riesling Grand Cru, 2016 £42.95/750ml)

Wild Mushroom & Truffle Ravioli, Tunworth, Spinach, Winter Black Truffle
(Bruilly, Chateau de la Perriere £31.50/750ml)

Sides are for whole table

Dessert & Cheese

Traditional Christmas Pudding, Speculaas & Brandy Custard
(Pedro Ximenez, Colosia £5.00/50ml)

Apple & Frangipane Tart, Hazelnut, Brown Butter Ice Cream
(Akashi Tai "plum infused Sake" £4.80/50ml)

Spiced Orange Cheesecake, Joconde, Blood Orange Sorbet
(Buitenverwachting 1769 Noble late harvest 2015 £7.80/50ml)

Three British Cheeses

Spiced Quince Chutney, Fruit Bread
(Quinta da Leda, Vintage 1999 £8.90/50ml)

Mince Pies

Please note there is a discretionary service charge of 10% that will be included on your bill.
Food allergies and intolerances: before ordering please speak to a member of staff who will be more than happy to advise