



Christmas Day Menu 2020

Amuse Bouche

Starters

Lobster Ravioli, Spiced Coconut Bisque, Fennel, Yuzu Kosho
Wood Pigeon Breast, Leg Meat, Spiced Butternut, Cos Lettuce, Burnt Orange
Salt Baked Celeriac, Cashew Nut, Whipped Golden Cross, Treacle and Aubergine Purée

Mains

Truffled Bronze Turkey Breast, Pistachio Stuffing, Chipolatas, Swede and Honey Purée
Fallow Deer Loin & Shoulder, Glazed Butternut Squash, Tenderstem, Roscoff Onion
Fillet of Halibut, Mussels, Salsify, Cocoa Beans, Spinach, Wild Mushroom, Caviar Sauce
Miso Glazed Cauliflower Steak, Pap Bon-Bon, Morogo, Chakalaka, Cape Malay Curry Sauce

Trimmings : Glazed Brussels Sprouts with Chestnut and Bacon, Braised Red Cabbage,
Roast Potatoes, Honey Glazed Carrots and Parsnips

Desserts

The Poet's Christmas Pudding, Brandy and Spekulaas Custard
Spiced Orange and Kalamansi Cheesecake, Pistachio, Hazelnut and Dark Chocolate Cremeux
Selection of 3 Kentish Cheeses, Quince Purée, Grape, Cornichons, Crackers and Homemade Bread

Mince Pies

Adults £105 pp

Children £55 pp

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