



Christmas Group Menu

£49 per person



Starters

Cotswold Chicken terrine with pistachio, red currants, parsnip purée

Pan seared Orkney scallop, bacon jam, dried scallop roe

Thorold's farm Celeriac "scallop", celeriac and madeira purée, winter leaf and pomegranate salad (Ve)

Mains

Traditional Christmas turkey

Herb crumbed and chorizo topped Cornish hake fillet, sautéed spinach, saffron aioli, split bisque

Grilled artichoke globe, borlotti bean purée, lovage tabbouleh, purple basil pesto (Ve)

Desserts

Mulled pear praline and chocolate slice

Traditional Christmas pudding with brandy sauce (V)

Yule log (V)

Dark chocolate and miso caramel mousse, Irish cream and Guinness ice cream (Ve)



Coffee & Mini mince pies

V – denotes Vegetarian
Ve – denotes Vegan

Allergens: if you suffer from any food allergies or intolerances speak to a member of our team to find out more about our ingredients before you place your order.

Kcal are displayed per portion. Adults need around 2000 kcal a day
A discretionary service charge of 12.5% will be added to your bill
All prices include VAT at the current rate



Christmas Day Menu

6 course menu at £89 per person



Paul Rhode's sourdough bread with salted butter (V)



Starters

Braised Blythburgh farm free-range pork, warm apple and cinnamon compote, brioche

Forman's London cured smoked salmon with fennel, radish and croutons

Thorold's farm pumpkin soup, Tamworth rarebit (V)

Celeriac "scallop", celeriac and madeira purée, winter leaf and pomegranate salad (Ve)

Mains

Traditional Christmas turkey

Cornish line-caught seabass with braised sweetheart cabbage, caviar,
maris peer potatoes with seaweed butter

Scottish Highlands Crusted venison, chestnut purée, red cabbage chutney, blackberry and chocolate jus

Grilled artichoke globe, borlotti bean purée, lovage tabouleh, purple basil pesto (Ve)

Beetroot wellington with braised heritage carrots and beetroot sauce (V)



Lemon sorbet (V)

Desserts

Mulled pear praline and chocolate slice

Traditional Christmas pudding with brandy sauce (V)

Yule log (V)

Dark chocolate and miso caramel mousse, Irish cream and Guinness ice cream (Ve)



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