SAMPLE CHRISTMAS DAY DINNER MENU

Smoked beef consommé, chestnut tortellini

Cornish dressed crab, brown crab mayo, Melba toast
Severn & Wye smoked salmon, rye bread, traditional garnish
Pumpkin veloute, Périgord truffle
Seared foie gras, pickled wild mushrooms, toasted brioche

Roast turkey with stuffing and cranberry sauce
Beef Wellington, horseradish, red wine jus
Halibut, salsify, chervil velouté and caviar
Wild mushroom vol au vent, cep sauce

Served with
Brussels sprouts, braised red cabbage, honey glazed carrots and parsnips, potatoes

Lemon and cranberry sorbet

Traditional Christmas pudding, brandy crème anglaise
Hazelnut mille feuille
Stilton, honey and crackers
Chocolate and orange yule log

Five courses for £180 per guest

Please note that there will be a menu for children (up to 12 year’s old) at £80

A 12.5% discretionary service charge will be added to your bill

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.