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.

SAMPLE CHRISTMAS DAY LUNCH MENU

Chef's selection of canapés

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Smoked beef consommé, chestnut tortellini

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

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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

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Lemon and cranberry sorbet

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

Six courses for £250 per guest
Please note that there will be a menu for children (up to 12 year's old) at £115

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