Christmas Day Menu

To start

Duck liver parfait, sour cherry chutney, brioche toast

Seared scallops, apple & smoked butter

Parsnip & wild mushroom tart, chestnuts VG

Roast celeriac soup, truffle

To follow

Roast turkey, stuffing, pigs in blankets, roast potatoes, root veg, Brussels sprouts & gravy

Roast turbot, Champagne sauce, brown shrimp & spinach

Dry-aged beef sirloin, pommes Anna & bordelaise sauce

Jerusalem artichoke tarte tatin, black garlic purée & walnut dressing VG

To finish

Spiced pear tarte tatin, Calvados cream

Christmas pudding, brandy Anglaise VG

Chocolate & hazelnut Paris-Brest

Cheese for the table, crackers, chutney and grapes.

Allergen information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 12.5% will be added to your event and split evenly amongst the team