



CHRISTMAS 2024 - £55.00



HORS D'OEUVRES

Cauliflower & Roasted Chestnut Soup

Mackerel & Watercress Pâté
toasted sourdough

Scottish Smoked Salmon
bilini, creme fraiche, capers

Grilled Goats Cheese
apple, chicory, peacans with cranberry and honey dressing

MAIN COURSES

British, Slow Grown, Wild Woodland Turkey Parcel
sage & onion stuffing, mashed potato, red cabbage & madeira jus

6oz Fillet Noisette of Aubrey Allen's 28 Day Dry-Aged Grass-Fed British Beef
served medium rare, with pont neuf chips, shallot & maderia jus

Grilled Sea Bream
pomme fondant, buttered spinach served with basil sauce

Homemade Gnocchi
tomato and basil sauce

PUDDINGS

Christmas Pudding
served with brandy custard

Lemon Posset

Chocolate Mousse
la folie douce

British Cheeses, Sherry Steeped Fruitcake

COFFEE & TEA £4.50

Cappuccino, Latte, Americano, Espresso, Double Espresso,
Macchiato
A Selection of Teas

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Cover Charge 1.00 per person. **Please inform your waiter of any dietary requirements or food allergies prior to ordering.**

