

Christmas Day Igloo



To start

Jerusalem artichoke velouté, lemon oil,
aged parmesan

A trio of beetroot, goat cheese curd,
capers, watercress

Beef fillet carpaccio, truffle mayonnaise,
pickled shimeji mushroom

Fish course

Seared scallops, ham hock terrine, onions,
salt-baked celeriac, smoked almond butter

The main event

Turkey & pork stuffing ballotine, pig in blanket,
onion puree, trimmings

Miso mushroom, squash & chestnut wellington,
trimmings

Seared fillet of halibut, preserved lemon purée,
purple sprouting broccoli

To finish

Christmas pudding, brandy sauce

Vanilla profiteroles, chocolate crumb,
chocolate sauce

Rum baba, exotic fruit salsa,
vanilla bean chantilly

150 per person

Including a glass of Champagne Taittinger

(v) denotes vegetarian, (v+) denotes can be made vegan

If you have an allergy or dietary requirements please see a member of the team.

Please note there is a discretionary service charge of 12.5%