

Christmas Eve Igloo



To start

Game terrine, celeriac remoulade,
apple gel
Roasted squash and lentil soup,
toasted sourdough, butter
Mature cheddar & caramelised onion croquette,
pickled walnuts, spinach purée

The main event

Slow braised ox cheek, pomme purée,
bone marrow jus, rosemary, crispy onions
Curried monkfish tail, steamed mussels,
charred leek, buttered hispi cabbage
Ginger glazed courgette, raisin & caper purée,
charred tender stem broccoli

To finish

Pear & almond tart
Dark chocolate delice, raspberry coulis
White chocolate and lime bavarois,
passion fruit curd

100 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%