

Christmas Day Igloo

To start

Roasted Winter squash soup (v,v+)
Juniper gin cured trout & orange
Heritage carrot terrine, quince (v,v+)

Second course

Smoked salmon & crab salad, fennel, avocado, apple
Salt baked celeriac, smoked almond butter (v,v+)

The main event

Turkey & pork stuffing ballotine, pigs in blankets,
onion puree with all the trimmings
Roast Sirloin of beef with all the trimmings
Beetroot & spinach Wellington with all the trimmings
(v,v+)
Seared fillet of halibut, crushed potatoes,
preserved lemon purée, purple sprouting broccoli

To finish

Christmas pudding, brandy butter
Chocolate Bûche de Noël
Pavlova with clementine & cinnamon

150 per person including canapés and a glass of
Taittinger or non-alcoholic cocktail on arrival

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

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details.

Please note there is a discretionary service charge of 12.5%