

# JUBILEE CHRISTMAS MENU

*£48 per person*

## WARM SOURDOUGH & WHIPPED BUTTER V



## CREAMED CELERIAC SOUP

crumbled roasted chestnuts, truffle oil & fresh chive **VG/NG**

## CHICKEN LIVER PARFAIT

apricot and stem ginger chutney, sourdough toast

## CLEMENTINE & WHISKEY CURED SALMON GRAVADLAX

whipped crème fraiche, crispy lilliput capers, cucumber **NG**



## ROAST TURKEY WRAPPED IN BACON WITH SAGE, ONION AND SAUSAGE MEAT STUFFING

baby roasted potatoes, honey glazed parsnips & carrots,  
braised red wine cabbage, brussel sprouts, pigs in blankets & a rich gravy

## WILD MUSHROOM & MARSALA RISOTTO

chopped black truffles & parmesan crisp **VG/NG**

## GRILLED SEA BASS FILLET

smoked chorizo & butterbean stew, crispy leeks, lemon pesto

## ROASTED SIRLOIN OF BEEF

baby roasted potatoes, honey glazed parsnips & carrots, braised red wine cabbage,  
brussels sprouts, pigs in blankets with a rich gravy & yorkshire pudding

**£10 supplement per person**

## STUFFED ACORN SQUASH

wild rice, mushrooms, sautéed spinach, red pepper dressing,  
pomegranate & toasted pumpkin seeds **VG/NG**



## TRADITIONAL CHRISTMAS PUDDING

fruits of the forest compote and brandy custard

## DARK CHOCOLATE BROWNIE

with chocolate sauce & vanilla ice cream **NG**

**(VE option available)**

## VANILLA CRÈME BRÛLÉE

**V** Vegetarian **VG** Vegan **NG** Made with non-gluten containing ingredients  
Please note that 12.5% service charge will be automatically applied to your total bill.  
For allergy and intolerance information, please ask your server before ordering.

# ROYAL CHRISTMAS MENU

*£60 per person*

CANAPÉS SERVED TO TABLE

WARM SOURDOUGH & WHIPPED BUTTER **V**

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CREAMED CELERIAC SOUP

crumbled roasted chestnuts, truffle oil & fresh chive **VG/NG**

CHICKEN LIVER PARFAIT

apricot and stem ginger chutney, toasted sourdough

CLEMENTINE & WHISKY CURED SALMON GRAVADLAX

whipped crème fraîche, crispy lilliput capers, cucumber **NG**

PRAWN COCKTAIL

avocado, shredded baby gem, cucumber, marie rose **NG**

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ROAST TURKEY WRAPPED IN BACON WITH SAGE,  
ONION AND SAUSAGE MEAT STUFFING

baby roasted potatoes, honey glazed parsnips & carrots,  
braised red wine cabbage, brussel sprouts, pigs in blankets & a rich gravy

WILD MUSHROOM & MARSALA RISOTTO

fresh arugula, minced black truffles & parmesan crisp **VG/NG**

ROASTED SIRLOIN OF BEEF

baby roasted potatoes, honey glazed parsnips & carrots, braised red wine cabbage,  
brussels sprouts, pigs in blankets with a rich gravy & yorkshire pudding

ROASTED FILLET OF SALMON

crispy potato pavé, cavolo nero, lemon hollandaise

STUFFED ACORN SQUASH

wild rice, mushrooms, sautéed spinach, red pepper dressing,  
pomegranate & toasted pumpkin seeds **VG/NG**

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INDIVIDUAL CHRISTMAS PUDDING

fruits of the forest compote, and brandy custard

DARK CHOCOLATE BROWNIE

with chocolate sauce & vanilla ice cream **NG**

**(VE option available)**

VANILLA CRÈME BRÛLÉE **V**

ENGLISH CHEESE BOARD

with a selection of bread crisps, biscuits, celery, apricot & stem ginger chutney

**V** Vegetarian **VG** Vegan **NG** Made with non-gluten containing ingredients  
Please note that 12.5% service charge will be automatically applied to your total bill.  
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