

FESTIVE

aperitif

Champagne Joseph Perrier NV cuvée royale (125ml) £15.00

amuse bouche

STARTERS

TWICE COOKED LOBSTER SOUFFLÉ

espuma

OXTAIL RAVIOLI

spinach, veal jus, parmesan flakes

SMOKED SALMON CARVED FROM THE TROLLEY

capers, shallots, dill, brown bread

SPICED CARROT & LENTIL SOUP (ve)

cress, chesnuts, olive oil

ROASTED BEETROOT SALAD (v)

goat's cheese curd, walnuts, mandarin segments, wild rocket

HAM HOCK TERRINE

pickled red cabbage, cornichons, piccalilli, sourdough toast

MAIN COURSES

CONFIT PORK BELLY

celeriac purée, honey glazed beetroot, baby watercress, mustard jus

NORFOLK BRONZE TURKEY

red cabbage, parsnips, carrots, shaved brussel sprouts, roast potatoes, chestnuts, pigs in blankets, stuffing

PAN-FRIED FILLET OF COD

curly kale, seafood & tomato potage

DOVER SOLE (£10.00 supp)

spinach, brown shrimp, charlotte potatoes, parsley & caper butter

SURREY FARMED FILLET OF BEEF

carrot purée, potato fondant, black trumpets, purple sprouting broccoli, bordelaise jus

CLASSIC NUT ROAST (ve)

red cabbage, parsnips, carrots, roast potatoes, chestnuts, shaved brussel sprouts, cranberry sauce

SIDE DISHES

£6.00

SPINACH (ve)

steamed

SAUTÉED POTATOES (ve)

ratte, olive oil

PARSNIPS (ve)

olive oil

BRUSSEL SPROUTS (ve)

olive oil

BROCCOLI (ve)

tenderstem, olive oil

CHIPS (ve)

triple cooked

Head Chef - Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our restaurant team.

Dishes cannot be modified.

BRITISH CHEESE

FOUR CHEESES (£3.50 supp) (v)
celery, apricot butter, pear & apple chutney

LINCOLNSHIRE POACHER
oak smoked, alford

BLUE STILTON
blue veined, clawson

MAIDA VALE
semi soft, IPA washed, guernsey

SINODUN HILL
soft, goats milk, oxfordshire

or

DESSERTS & PUDDINGS

CHRISTMAS POACHED PEAR (v)
*cinnamon & chocolate crumble, walnuts,
caramel ice cream*

SNOWMAN HEAD (v)
*white chocolate & almond nougat parfait,
coconut dacquoise, desiccated coconut snow*

CHRISTMAS PUDDING (v)
brandy custard

CLASSIC CRÈME BRÛLÉE (v)
shortbread biscuit

APPLE TART (v)
vanilla ice cream

or

HOMEMADE ICE CREAMS & SORBETS

ICE CREAM (v)
pistachio, vanilla, chocolate, coffee

SORBETS (ve)
lemon, blackcurrant, elderflower

three courses £79.00

PORT & DESSERT WINE

TOKAJI (125ml) £15.00
aszu 5 puttonyos, bene pincszet, hungary

LES DERNIERES GRIVES PETIT MANSENG (125ml) £9.50

CHURCHILLS CRUSTED PORT (100ml) £12.00

COCKTAILS

ESPRESSO MARTINI £14.50
vodka, kahlua, gomme syrup

LIQUEUR COFFEE £13.50
whisky, amaretto, baileys, cointreau, tia maria, cognac