



## Christmas Day

Chef's selection of canapes

Cauliflower velouté, truffle oil

Smoked Highland salmon, horseradish crème fraiche

Duck and chicken liver parfait, pomegranate, brioche

Roast Delica pumpkin, toasted buckwheat, baby turnips

Roast Norfolk Bronze turkey with all the trimmings

Wild sea bass, lobster sauce, crushed potatoes

Beetroot tarte fine, Bosworth Ash

Christmas pudding, brandy custard, redcurrants

Chocolate and clementine mousse

Truffled Tunworth, quince jelly, oatcakes

£110 per person

Please note that there will be a menu for children (up to 12  
year`s old) priced at £35

All of our food and beverage prices are inclusive of VAT at the current rate.  
Please note that dishes are subject to seasonal changes and market availability

If you have a food allergy, intolerance or sensitivity, please speak to your server  
about ingredients in our dishes before you order your meal.

A 12.5% discretionary service charge in main restaurant and in the Private  
Dining Rooms will be added to your final bill.