



## Christmas Day Menu

Celeriac & Perigord Truffle Velouté  
Apple, hazelnuts

Carpaccio of Highland Venison  
Smoked egg yolk, pickled Shimeji mushrooms, sourdough croutons

Hand Dived Scallop  
Cauliflower, smoked bacon, brown butter hollandaise

Mulled Wine Poached Pear Tartlet  
Goat's curd, chicory, chestnuts



Lobster Ravioli  
Spiced carrot, lobster bisque

Wild Mushroom Ravioli  
Madeira, truffle



Roast Crown of Norfolk Bronze Turkey  
Cranberry & sage stuffed leg, pigs in blankets,  
Traditional garnish

Roasted Fillet of Dedham Vale Beef  
Braised cabbage, ox cheek dauphinoise, red wine jus

Pan Roast Turbot  
Crab & langoustine croquette, leeks,  
Champagne velouté, Exmoor caviar

Double Baked Cheese Soufflé  
Potato Rösti, salted grapes, walnuts, celery



~Sides & Accompaniments ~

Roast château potatoes  
Glazed sprouts & chestnuts  
Honey-roasted root vegetables  
Bread sauce  
Cranberry sauce



Truffled Tunworth Cheese  
Quince, toasted oat cake



Traditional Christmas Pudding  
Brandy sauce anglaise

Coconut Pavlova  
Mango, lime, passion fruit sorbet

Amaretti Parfait  
White chocolate, lemon

Manjari Chocolate Mousse  
Rum & raisin, cocoa nib, hazelnut



Coffee, Tea & Mince Pies

**249 per person**  
*(Half price for children under 12 years)*

Executive Chef: Daniel Putz

*We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.*

*Prices are all inclusive of VAT and a discretionary 12.5% service charge is applicable.*