



Christmas Eve Dinner Menu

Smoked Haddock Velouté
Braised leek & bacon croquette

Dressed Dorset Crab
Homemade Lavash, caviar

Braised Ox Cheek Ravioli
Caramelised onion, horseradish, watercress

Wild Mushroom & Truffle Polenta
Egg yolk, Parmesan, pickled shallots



Chicken Consommé
Mushroom & truffle dumpling

Smoked Tomato Consommé
Basil & pine nut dumpling



Roast Breast of Creedy Carver Duck
Parsnip, chicory, braised leg cottage pie, Madeira jus

Loch Duart Salmon en Croûte
Crayfish mousse, new potatoes, baby spinach, Vin Jaune sauce

Roasted Loin of Venison
Mashed potato, Cavolo Nero, pickled blackberries, red wine jus

Blacksticks Blue Gnocchi
Roasted pear, chestnuts, sprout shells, pickled celery, Port wine reduction



~Sides & Accompaniments~

Dauphinoise potatoes
Tenderstem broccoli
Braised red cabbage
Redcurrant jelly



Lemon Posset
Macerated raspberries, meringue

Sticky Toffee Chocolate Fondant
Vanilla ice cream

Tonka Bean Parfait
Prunes, Armagnac, speculoos

Blood Orange Bread & Butter Pudding
Grand Marnier ice cream



Tea, Coffee & Christmas Treats

160 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.