



Christmas eve dinner menu

STARTERS

Roasted chestnut & woodland mushroom soup, truffle cream, chives (vg, gf)

Poached pear & blue cheese salad, rocket, Richmond honey dressing (v)

Smoked salmon & sourdough crumpet, dill cream cheese, cucumber, Keta wild Roe

Chicken liver parfait, fig & apple chutney, port gel, toasted brioche

All served with Crusty warm artisan roll, whipped salted flavoured butter

MAINS

Butternut squash risotto, crispy parsnip, chives (v)

Herb crusted salmon, braised red cabbage, white wine sauce

Slow braised beef cheek, truffle polenta, brussels sprouts

Black garlic chicken, sweet potato mousse, snow peas, thyme jus

DESSERTS

Belgium dark chocolate mousse, glazed sour cherries, soil (v)

Apple & blackberry crumble tart, cinnamon crème anglaise (v)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)

Optional cheese board £12 supplement

A curated board of British farmhouse cheeses with water biscuits, grapes, chutney (v)



TWO COURSES £55

THREE COURSES £65

Menus may be subject to change based on food item availability.