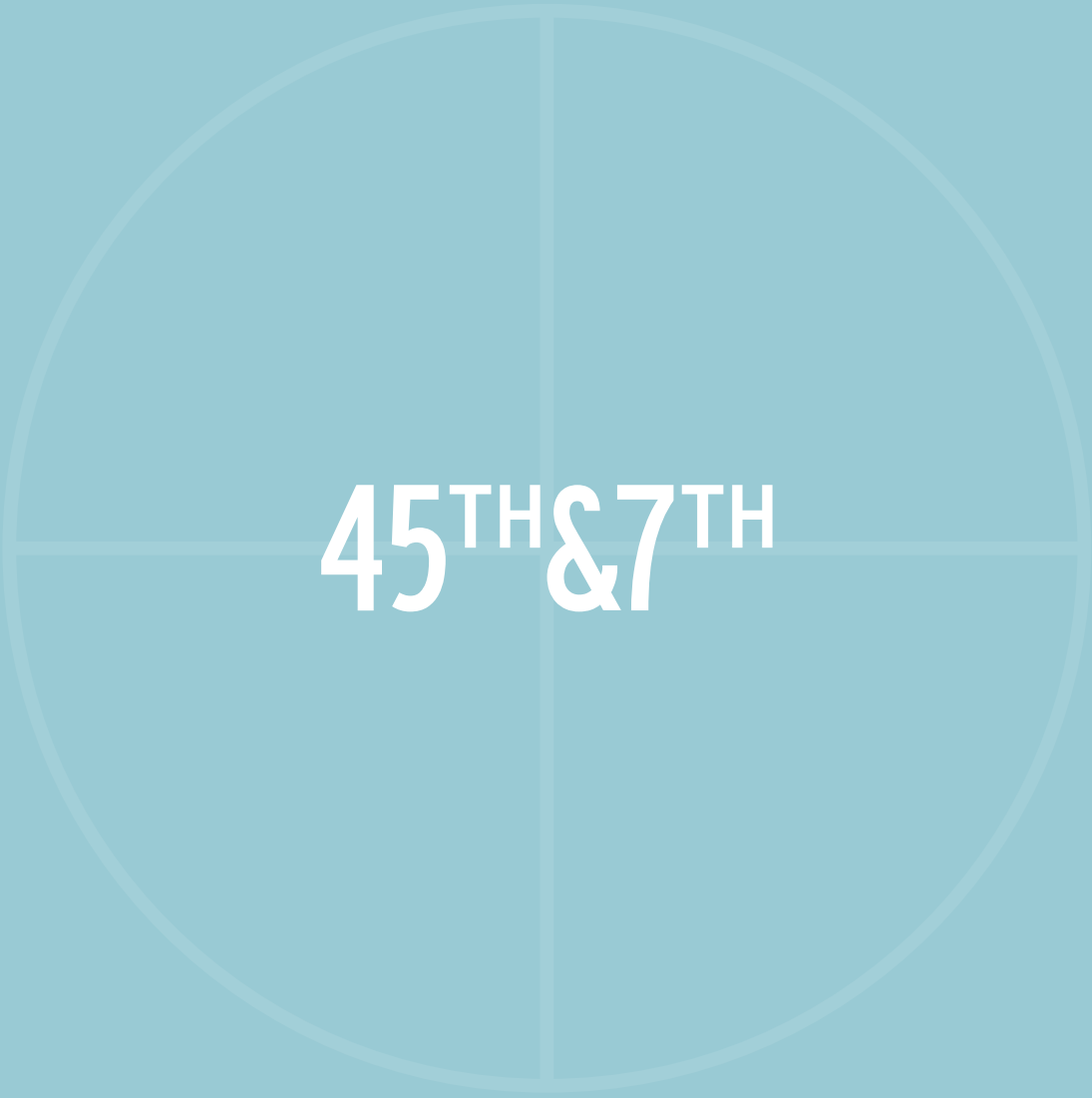




45TH & 7TH

THREE COURSE CHRISTMAS MENU

£65PP

45TH&7TH



THREE COURSE CHRISTMAS MENU

£65PP

STARTER

Pumpkin Tempura Vegan truffle mayo 

Wild Mushroom Veloute Truffle cream, crispy shallots 

Grilled King Prawns Saffron aioli, grilled lemon, herbs

Confit Duck Braised red cabbage, pomme purée, orange jus

MAIN

Porcini Risotto Pumpkin, winter truffle, sage, crispy enoki 

Stone Bass Saffron beurre blanc, baby potatoes

Roast Turkey Cranberry, sage 

Dry Matured Grass-fed Sirloin Steak

Native Half Lobster Truffle sabayon (£15 supplement)

DESSERT

Christmas Pudding Brandy butter

Classic English trifle  

Lemon Meringue Pie 

Chocolate Souffle

 Vegetarian  Gluten Free  Vegan

If you have any allergies or dietary requirements, please inform a member of our team.

There will be a discretionary 12.5% service charge added to your bill. All prices inclusive of VAT.