

Christmas menu

Starter

Citrus-cured trout with pickled fennel, dill crème fraîche, and pomegranate pearls

Roasted parsnip and apple velouté, served with toasted hazelnuts, watercress oil, and micro herbs (vg)

Caramelised pear in balsamic vinegar with crispy prosciutto and Stilton

Main

Herb-butter roasted turkey with honey-glazed root vegetables, crispy thyme and rosemary potatoes, onion and sage stuffing, and red wine sauce

Sea bass en croûte with spinach and lemon, served with saffron beurre blanc and buttered baby potatoes

Roasted celeriac steak with spiced quinoa, toasted pistachios, tahini dressing, and cranberry relish (vg)

Dessert

Spiced plum and almond fool with vanilla mascarpone and caramelized almonds (vg)

Classic Christmas pudding with Courvoisier brandy sauce and orange zest

Dark chocolate tart with gold dust and fresh blackberries (vg)

V- Vegetarian, VG- Vegan

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat. If you have a food allergy, please notify us in advance of your visit.

