



CHRISTMAS DAY LUNCH MENU



CANAPÉS

Beetroot cured salmon, blinis, salmon roe, crème fraîche
Beef tartare croustade with Dijon mustard mayonnaise
Mushroom tartlet, pickled mushrooms (vg)

Prosecco Cielo DOC NV

AMUSE-BOUCHE

Celeriac and truffle velouté and chestnuts

STARTER

Smoked salmon, crème fraîche, capers, Avruga caviar, blinis

Club White, France

MAIN

Roast Norfolk turkey, confit leg and sage stuffing, duck fat roast potatoes with pigs in blanket with roast carrots, parsnips, Brussels sprouts and braised red cabbage (served in sharing dishes)

Club Red, France

DESSERT

Traditional Christmas pudding with brandy custard

Coffee

Our prices are inclusive of VAT.

We use a wide range of ingredients in our kitchen, some of which may contain allergens.

If you have a specific allergy or dietary requirements, please let us know.