

DEAR JACKIE

Christmas Day Lunch

£195 per person

Glass of NV Billecart-Salmon Brut Reserve Champagne

Baerri Caviar, Quail Egg Tart
Brie de Meaux, Rosti, Truffle Mushroom Purée

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First Course

Roast Delica Pumpkin and Winter Truffle (vea)
Gorgonzola, Caramelized Walnuts, Bitter Leaves

or

John Ross Smoked Salmon, Pickled Beetroot
Horseradish, Rye Bread, Trout Roe, Dill

or

Foie Gras and Chicken Liver Parfait
Fig Chutney, Cornichons, Toasted Brioche

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Main Course

Roast Free Range Norfolk Bronze Turkey, Sage, Leek and Pancetta Stuffing
Cranberry and Orange Sauce

or

Herford Beef Fillet and Sangiovese Sauce
Cauliflower Puree, Chanterelles

or

Salt-Baked Celeriac and Black Trompette Mushrooms (ve)
Black Garlic, Cavolo Nero

*Served With All The Trimmings - Roast Potatoes, Sprouts With Chestnuts,
Buttered Carrots, and Red Cabbage.*

DEAR JACKIE

Pudding

70% Chocolate Fondant
Salted Caramel Ice-Cream

or

Christmas Pudding
Brandy Custard, Vanilla Ice Cream

or

Jackie's Raspberry and Sherry Trifle
Toasted Almonds



Cheese and Afters

Cheese Supplement Charge £15

Selection of Neal's Yard Cheeses
Quince, Crackers

Tea and Coffee
Mince Pies and After Eights

(ve) Suitable for Vegans (ven) Vegan Alternative Available.

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 15% will be applied to your bill.