



## CHRISTMAS DAY LUNCH

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### AMUSE BOUCHE

Truffle, Parmesan & Smoked Mozzarella (v)  
*roasted garlic aioli*

### STARTERS

Fettuccini Cacio e Pepe (v)  
*black truffle, Pecorino cheese*

Deven Crab Doughnuts  
*brown crab hot sauce, Oscietra caviar*

London Cure Smoked Salmon  
*traditional accompaniments*

Vitello Tonnato  
*tuna dressing, tomato, capers & olive oil*

### MAINS

Hand Rolled Potato Gnocchi  
*wild broccoli, fried Brussels sprouts, garlic, chilli, lemon butter sauce  
36 month Parmesan & truffle*

Whole Grilled Dover Sole  
*Meunière sauce*

Roast Sirloin of Dry Aged Angus Beef  
*Yorkshire pudding, rich bone marrow gravy*

Ballentine of Norfolk Turkey Crown  
*turkey leg stuffing, pigs in blankets, root vegetable puree, turkey gravy*

### SHARING SIDES – Chef's Selection

### DESSERT

Bluebird Guinness & Chocolate Steamed Christmas Pudding  
*vanilla custard*

Vanilla Crème Brûlée  
*fresh blackberries, blackberry gel & mint*

Black Forest Christmas Mousse  
*72% chocolate, Maraschino cherry, Kirsch Chantilly & hazelnut*

Colston Basset Stilton  
*grapes, quince, crackers*

Coffee & Mince Pies

**£150 Per Person**

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day. 13.5% discretionary service charge will be added to your bill. Prices include VAT.