



Christmas Day

Canapés

~ Starters

Ham Hock, Pistachio and English Truffle Terrine

Grilled sourdough, spiced quince jelly

or

Devon Crab Royale

Dressed crab meat, winter leaves, pomegranate

or

Roast chestnut cream, Jerusalem artichoke, yeast crumb, pickled golden onion

~ Mains

Shorthorn Beef Fillet Wellington

Roast Roscoff onion, sauteed wild mushrooms

or

Roast Sladesdown Goose Breast

Leg ballotine, cranberry

or

Parsnip, black truffle and hazelnut roast, trompettes

(All served with roast potatoes, parsnips, carrots and Brussels sprouts)

~ Dessert

Christmas Pudding Souffle

Clementine leaf ice cream

or

Mont Blanc

Port jam, Cassis ice cream

£220 per guest



Special wine pairing options, including Classic at £80 and Premium at £160,
will be available to complement your dining experience.

Vegan and Children's (£110 for guests below the age of 12) menu available on request.

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.