



LUNCH CHRISTMAS MENU
£95 PER PERSON



French Baguette & Butter

Selection of Carlingford, Maldon & Gillardeau Oysters (GF) (Supp £5 pp)

1ST WAVE

Celeriac Pastrami, Truffle Mayo, Toasted Pine Nuts (VE)

Foie Gras Terrine, Satsuma Marmalade, Brioche Toast

Salt Baked Beetroot Salad, Roquefort Dressing, Pistachio Nuts (V, GF)

Cold Smoked Salmon, Escabeche Vegetables, Dill & Avocado Yogurt (GF)

2ND WAVE

Creole Spiced Ratatouille, Truffle Polenta, Chestnuts, Artichoke Crisps (VE, GF)

Black Angus Filet of Beef, Peppercorn Sauce (GF)

Norfolk Turkey, Sprouts, Bacon & Chestnuts, Cranberry & Port Jus (GF)

Pan Roasted Halibut, Cauliflower Couscous, Orange Gremolata (GF)

French Fries (VE, GF)

Green Lettuce Salad (VE, GF)

3RD & FINAL WAVE

Chouquettes, Bourbon Custard, Cherry Sauce (V)

Pecan Pie, Caramel Curd, Spiced Pecans

DISHES WILL ARRIVE IN WAVES AND PLACED IN THE
CENTER OF THE TABLE TO BE PASSED AROUND AND SHARED
V = VEGETARIAN / VE = VEGAN / GF - GLUTEN FREE



DINNER CHRISTMAS MENU
£125 PER PERSON



French Baguette & Butter

Selection of Carlingford, Maldon & Gillardeau Oysters (GF) (Supp £5 pp)

1ST WAVE

Maryland Corn & White Crab Cake, Lobster Aioli

Salt Baked Beetroot Salad, Roquefort Dressing, Pistachio Nuts (V, GF)

Cold Smoked Salmon, Escabeche Vegetables, Dill & Avocado Yogurt (GF)

2ND WAVE

Celeriac Pastrami, Truffle Mayo, Toasted Pine Nuts (VE)

Foie Gras Terrine, Satsuma Marmalade, Brioche Toast

Yellowtail Crudo, Charred Cucumber, Yuzu Dressing (GF)

3RD WAVE

Creole Spiced Ratatouille, Truffle Polenta, Chestnuts, Artichoke Crisps (VE, GF)

Black Angus Filet of Beef, Peppercorn Sauce (GF)

Norfolk Turkey, Sprouts, Bacon & Chestnuts, Cranberry & Port Jus (GF)

Pan Roasted Halibut, Cauliflower Couscous, Orange Gremolata (GF)

French Fries (VE, GF)

Green Lettuce Salad (VE, GF)

4TH & FINAL WAVE

Chouquettes, Bourbon Custard, Cherry Sauce (V)

Pecan Pie, Caramel Curd, Spiced Pecans

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