

THE VICTORIA

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CHRISTMAS EVE MENU TASTING MENU 110

Homemade Focaccia, Ampersand Butter
(Paired wine)

Pumpkin Veloute, Pecan Pesto
(Paired wine)

‘Partridge in a Pear Tree’
(Paired wine)

Turbot Mousseline, Broccoli, Mussels, Razor Clams, Salsify Butter Sauce
(Paired wine)

Roasted Fallow Deer, Steamed Pudding, Salt Baked Celeriac, Pickled Blackberries,
Game Jus
(Paired wine)

Poached Pear & White Chocolate Mousse
(Paired wine)

Pannetone Bread & Butter Pudding, Nocchino Ice Cream
(Paired wine)

A discretionary service charge of 12.5% will be added to your bill

Allergen information available on request

