

# Christmas Day Menu

Available 12:30 PM to 3:00PM and 5:00PM to last orders 9:00PM  
Please select one starter, one main, and one dessert from the set menu.

## Amuse Bouche

Potato Tortilla, Broccoli Rabe (vg)  
Selection of artisan breads, flavoured butters, olive oil & Balsamic

## Starters

Beef and pork cheek brochettes, smoked pickled gel, Pecorino foam (gf)  
or  
Dressed crab and lobster salad, celeriac remoulade (gf)  
or  
Enoki mushroom cutlet, truffle dressing, black garlic emulsion (vg)

## Soup

Roasted Jerusalem artichoke soup, winter truffle (vg)

## Main Courses

*All served with braised & goose-fat roasted potatoes, pan-roasted root  
vegetables & condiment sauces*

Butter-roasted turkey breast, Chestnut & pork stuffing, Pigs in Blankets, pan-  
roast gravy, Cranberry ketchup  
or  
Braised Jacobs Ladder, shallot purée, Heritage carrots, crisped Cavolo Nero (gf)  
or  
Poached halibut, braised chicory, Beurre Blanc, Oscietra caviar (gf)  
or  
Charcoal Hispi cabbage, saffron cauliflower purée, raisins & seeds, honey  
dressing (vg)(gf)

## Pre-Dessert

Lemon sorbet, Kumquat compote (vg)(gf)

## Desserts

Basque chocolate cheesecake, Cranberry compote (v)  
or  
Panettone Tiramisu (v)  
or  
Vegan pear & apple crumble, vanilla custard (vg)  
or  
Christmas pudding, brandy sauce

## Cheese

*£12.00 per person supplement*  
Add a selection of British cheese accompanied by  
biscuits, chutneys and quince jelly

If you have a food allergy, intolerance or coeliac disease, please speak to a member of the team about the ingredients in your food and drink before you order. However, please be aware that due to shared cooking and preparation areas, we cannot guarantee that any menu item is allergen free.

Some dishes may contain small bone and shell fragments. All prices include VAT at the current standard rate.

We operate a cashless environment. A discretionary 13% service charge will be added to your final bill.

**Gluten-Free (gf) | Vegetarian (v) | Vegan (gv)**



# MOSAIC

NOURISHING THE APPETITE



Aurélie Baudry Palmer