

THE DINING ROOM

OUR JAPANESE GRILL

Christmas Menu

Welcome glass of Limited-Edition Red Moët & Chandon Brut

Tiger Prawn Cocktail

Baby Gem, Marie Rose Sauce & Piment Espelette

Gressingham Duck Terrine

Apple Cider Chutney, Sautéed Granny Smith Apple & Sourdough

Caramelised Goat's Cheese

Marinated Port Figs, Toasted Walnuts & Vine Sorrel

35 Day Aged Beef Sirloin

Bordelaise Sauce

Line Caught Sea Bass

Caviar & Chive Sauce

Jerusalem Artichoke Wellington

Black Winter Truffle

All Served with Honey-glazed Carrots, Piccolo Parsnips, Brussel Sprouts & Roasted Chestnuts

Traditional Christmas Pudding

Brandy Butter Ice Cream or Custard

Chocolate Yule Log

Tonka Crèmeux & Salted Caramel

Baked Alaska

Pear, Chestnut & Armagnac

Traditional Loose-Leaf Teas, Coffee & Warm Mince Pies



Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout please let us know and we'll do our best to help. VAT is included at current rate. A discretionary 13.5% service charge will be added to the restaurant and bars. If you have any specific allergies or concerns, be added to your bill. We are very grateful for any feedback.