



Christmas Menu

Welcome glass of festive limited edition Red Moët & Chandon Impérial Brut

Starters

Roasted Butternut Soup

Crispy sage | white truffle | crostini

Gressingham Duck Terrine

Spiced fig chutney | cider gel | grilled brioche

Cured Beetroot Salamon Gravlax

Sloe gin pickled cucumber & dill | mustard dressing

Mains

Yorkshire Bronze Turkey

Red wine jus

Line Caught Halibut Wellington

Caviar Beurre Blanc

Jerusalem Artichoke & Black Winter Truffle Wellington

Truffle gravy

All mains are accompanied with:

Honey glazed carrots | Piccolo parsnips | Brussel sprouts & roasted chestnuts |
duck fat roast potatoes | pigs in blankets | traditional stuffing | cranberry sauce

Puddings

Traditional Christmas Pudding

Brandy butter ice cream | custard

Gingerbread Parfait

Poached William pear | spiced caramel

Sticky Toffee Pudding

Butterscotch sauce | Madagascar vanilla ice cream

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 the restaurant and bars.

If you have any specific allergies or concerns, 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 your bill. We are very grateful for any feedback.