

THE RESTAURANT

CHRISTMAS DAY LUNCH

STARTERS

Cauliflower

caramelised cauliflower soup with confit braeburn apples

Foie Gras

smooth foie gras torchon, slow braised duck leg, pickled cherries & cocoa nibs with smoked salt & raisin bread

Salmon

smoked salmon, grated duck egg, cornichons, king prawn beignet



MAIN COURSE

Turkey

butter roasted bronze turkey with all the trimmings
thyme infused turkey gravy, bread sauce, cranberry sauce, chipolatas, duck fat roast potatoes, winter braised red cabbage, sesame roast heritage carrots

Cod

roast line caught cornish cod, crab & white bean fricassee, vermouth & caviar cream

White Onion

white onion 'tatin', salt baked swede, wilted winter leaves, dried cranberries



DESSERT

Christmas Pudding

christmas pudding, brandy butter & clotted cream ice cream

Passion Fruit

passion fruit tart, crushed meringue, white chocolate mousse

Cheese

wigmore cheese, truffle honey, watermelon & compressed apple, artisan biscuits



Please let us know if you have any dietary requirements, or would like any information on allergens included in our dishes.