

CHRISTMAS DAY LUNCH

Champagne cocktail on arrival

Appetizer: Salmon tartare

Crab soufflé

Game terrine with onion jam and brioche

Roast corn-fed, free-range bronze turkey
with roast potatoes, chipolatas with bacon,
chestnut stuffing, cranberry relish, bread sauce,
honey-roast parsnips, brussel sprouts and
carrot and swede purée

Selection of unpasteurized farmhouse cheeses
with homemade brioche and chutney
(served as an extra course if you prefer)

Christmas pudding

laced with Cognac, with vanilla custard

Chocolate cylinder with mulled wine jelly and pain de piece ice-cream

Coffee with mince pies

£100 per person

Please let us know in advance if you require vegetarian alternatives or have any other dietary requirements.

Children in high chairs free of charge.

Children's menu £35.00

Fish goujons

Tomato and basil soup

Roast turkey with all the trimmings

Christmas pudding

or vanilla & chocolate ice-creams

Children having the full menu will be charged normally.

A reserved place is only available by purchasing tickets in advance (non-refundable after 1st October). We regret bookings are not guaranteed until payment is received.

A discretionary 10% service charge will be added to your bill.