



Christmas Day Menu

Three courses with a glass of Veuve Clicquot Brut £140 per adult | £65 per child

Amuse Bouche

Native lobster broth, shrimp and tapioca boudin

Starter

Seared king scallop

Belly pork, cauliflower, pearls of the sea

Wild mushroom and tarragon pithivier

Celeriac cream, cavalo nero

Gin cured salmon & golden osetra caviar

Cucumber, dill crème fraîche

Foie Gras terrine

Port gel, toasted brioche, baby herbs

Main Course

Roasted Suffolk turkey

Sage and chestnut stuffing, brussel sprouts, apple and celery mousseline

Grilled beef tenderloin

Tuscan cabbage, porcini butter, cabernet merlot jus

Confit Scottish salmon

Potato cream, heritage carrots, scratchings

Wild mushroom arborio risotto

Black winter truffles

Served with traditional sides

Cleanser

Veuve Clicquot and Red Currant Sphere

Dessert

Christmas pudding

Tahiti vanilla sauce

Spiced plum pot

Amaretto, cinnamon madeleine

Chocolate and banana bar

Salted caramel, hazelnut crunchy

Yuzu meringue tart

Lemon confit

Cheese trolley

