



CHRISTMAS DAY MENU

£95 per person

£120 per person with a glass of Perrier-Jouët 'Belle Epoque' 2011

Celeriac soup *winter truffle*

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Butternut squash ravioli *barrel-aged feta, crispy sage, hazelnut crumb*
Keltic scallop *tarragon glazed heritage carrots, crispy chicken, chicken jus*
Pressed terrine of foie gras *Gressingham duck breast,*
orange, fig & walnut salad

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Mulled wine *granita*

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Fillet of Atlantic halibut *coco bean, saffron & Chardonnay sauce*
Roast loin Scottish venison *quince, chestnuts, redcurrant jus*
Traditional roast bronze turkey *chipolata, apricot stuffing, cranberry,*
honey-roast parsnips, roast potatoes & brussels sprouts
Celeriac & leek wellington *cipollini onions,*
sprouting broccoli, heritage carrots

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Traditional Christmas pudding *redcurrant, Brandy sauce*
Clementine & ginger bread trifle
Apple tarte tatin *cinnamon ice cream*
British cheese board *crackers & mince pies*

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A selection of tea, coffee & mince pies

All prices include 20% VAT. A discretionary service charge of 12.5% will be added to your bill.
Some of our menu may contain nuts, seeds & other allergens - for further details please ask your server.
Our fish is responsibly caught from sustainable sources.



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HOUSE