



CHRISTMAS DAY MENU

*£125 per person with a glass of Perrier-Jouët 'Belle Epoque' 2011
£200 per person with fine wine pairing*

Butternut squash velouté chestnuts, Parmesan

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*Sweet potato & rosemary ravioli feta cheese, crispy sage
Seared scallop curried cauliflower, fresh apple & coriander cress
Seared foie gras & focaccia bruschetta figs, redcurrants*

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Chilled grape & cucumber soup

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*Roast halibut wild mushrooms, Avruga caviar
28 day aged sirloin Yorkshire pudding, horseradish
Traditional roast bronze turkey chipolatas, apricot stuffing, cranberry sauce
Vegetarian Wellington celeriac, balsamic glazed shallot*

*All main courses served with family style vegetables roast potatoes,
honey glazed parsnips, Brussels sprouts, braised red cabbage & chestnuts*

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*Traditional Christmas pudding redcurrant, Brandy sauce
Salted caramel & chocolate tart clotted cream
Apple tarte Tatin cinnamon ice cream
British cheese board crackers & chutney*

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A selection of tea, coffee & homemade chocolates

*Includes 20% VAT. A discretionary service charge of 12.5% will be added to your bill.
Some of our menu items may contain nuts, seeds & other allergens,
wines may contain sulphites. For further details please ask your server.
Our fish is responsibly caught from sustainable sources.*



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