

CHRISTMAS EVE

4 course menu - £160

STARTER

THINLY SLICED VEAL RUMP

Truffle & Parmesan Cream, Gem Lettuce, Brioche Croutons, Pickled Walnut

or

ACORN SQUASH VELOUTÉ

Lobster, Ginger, Sour Cream

MIDDLE COURSE

TRUFFLE RISOTTO

Aged Parmesan, Parsley Oil

MAIN COURSE

FILLET OF SLOW COOKED LAKE DISTRICT FARM BEEF

Braised Short Rib, Spinach, Carrot, Truffle Roasted Potatoes

or

FILLET OF SCOTTISH HALIBUT, LIGHTLY BRAISED

Olive Oil Creamed Potato, Salsify, Almond, Champagne Sauce

DESSERT

HOMEMADE CHRISTMAS PUDDING

Brandy Anglaise

For the table

and

BLACK FOREST BUCHÉ DE NOËL

or

SEASONAL CHEESE SELECTION

Crackers, Fruit Bread, Grapes, Celery

CHRISTMAS EVE VEGAN

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STARTER

AUBERGINE & TOFU TARTLET
Smoked & Crisp Aubergine, Onion Jam, Pine Nut

MIDDLE COURSE

ITALIAN WINTER LEAVES
Cashew Curd, Carrot, Clementine

MAIN COURSE

TRUFFLED CELERIAC & GOLDEN BEETROOT CROUSTILLANT
Caramelised Celeriac Purée, Kale, Celeriac Jus

or

BRAISED WHITE ONION
Tapioca Crisp, Root Vegetables, Trompette Mushrooms, Truffle Jus

DESSERT

SPICED PANNA COTTA
Sherry & Orange Compote, Speculoos Biscuit

or

REDCURRANT & VANILLA BAUBLE
Coconut Sorbet