

Sweet Citrus Warm Smoked Salmon

with horseradish crème fraîche, baby potatoes and sweet mustard dressing with cranberry purée

White Crab Thermidor Soufflé

with melted white onions and lobster bisque sauce

Salad of Beetroot, Carrot and Butternut Squash

pickled pear with clementine and balsamic dressing, whipped goats curd

Main courses

Roasted Breast of Bronze Turkey

with sausage and sage stuffing, maple roasted parsnips, celeriac purée, golden pigs in blankets and boulangère potatoes with Brussel sprouts, cranberry sauce and bread sauce

Fillet of Hake

with leeks and confit potatoes, cauliflower and truffle sauce

Wild Mushroom Pappardelle

with Brussel sprouts, squash and herb pesto, turnip top leaves and Parmesan sauce

Puddings

Pink Lady Apple Tarte Tatin

with Sauternes caramel and vanilla ice cream

Blackberry Soufflé

with white chocolate sauce, walnuts and polenta crumble and vanilla ice cream

Hot Christmas Pudding

with quince jam and white chocolate brandy sauce

Chocolate Fondant

with salted caramel sauce, candied popcorn and clotted cream ice cream





3-course sharing menu

£42 person

Hutes of Ruinart Brut Champagne at £15 Bottles of Ruinart Brut Champagne at £68 Bottles of Ruinart Blanc de Blanc Champagne at £88

Starter

Grilled Argentinian Red Prawns

with garlic and herb butter, fennel and citrus salad and lemon dressing

Main

Dexter Beef Osso Buco

with celeriac purée, herb pesto, blackcurrant caramel and smoked bone marrow sauce

Pudding
Pink Lady Apple Tarte Tatin
with Sauternes caramel and vanilla ice cream

