

CHRISTMAS DAY LUNCH

3 courses - £55 per person

Including a glass of bubbles on arrival & a celebratory Christmas cracker

Starters

Hand Chopped Beef Tartar
Smoked mayo, pickled shallots & Parmesan

Beetroot & Orange Cured Salmon
Pickled cucumber & fennel, crisp shallot rings, dill cream

Winter Leaves (vg)
Beetroot, chestnuts, date & apple cider dressing

Roasted Beetroot (v)
Pickled blackberries, quinoa, toasted seeds, truffle cream cheese

Cauliflower Cream (vg)
Roasted florets, seeds

Mains

Roasted Free Range Bronze Turkey
Stuffing, pigs in blankets, roast potatoes, root vegetables, lingonberry compote

200g 28-Day Dry-Aged Pasture-Fed Beef Fillet
Potato mousseline, winter vegetables, truffled Madeira sauce

Grilled Salmon
Winter greens, tomatoes, roast fennel, spiced red wine jus

Schnitzel (vg)
Red cabbage slaw, orange, pine nuts, mint, red pepper hummus

Schupfnudeln & Wild Mushroom (v)
Hand rolled potato noodles, celeriac purée, butter sauce, fresh winter truffles

Desserts

Christmas Pudding
Vanilla ice cream

Warm Apple Strudel (v)
Vanilla sauce

Willinger Marzipan Stollen
Chantilly

Milk Chocolate Lotus Biscoff (v)
Praline Rocher, dark chocolate ice cream

Farmhouse Cheeses
Selection of pasteurized & unpasteurized cheeses, apple chutney

(VG) SUITABLE FOR VEGAN REQUIREMENTS | (V) SUITABLE FOR VEGETARIAN REQUIREMENTS

If you have any food allergies or intolerances, please speak to your server before ordering.
Please be aware that traces of allergens used in our kitchen may be present.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.