



# CHRISTMAS DAY MENU



BOOK WITH US FOR THIS FESTIVE MONTH AND LET US SPREAD OUR CHRISTMAS CHEER

## Amuse bouche

Wild mushroom and truffle gougere

## Nibbleinis

Chicken liver parfait served with fig relish and toasted sourdough

Seared scallops, cauliflower puree, crispy porkbelly, pickled cauliflower, jus gras

Burata, betroot puree, beetroot trio black truffle (V)?

TD&H prawn cocktail, baby gem, grapefruit, caviar, marie rose sauce

## Mains

Roasted bronze turkey, stuffing, parsnip puree, duck fat roast potatoes, and all the trimmings

Dover Sole, parsley, beur blanc sauce and all the trimmings

Wild mushroom tortellini, truffle and porcini sauce, shaved parmesan V

Beef wellington, duck fat potatoes, honey glazed carrots, green beans, bone marrow jus

## Desserts

Homemade Christmas pudding, brandy sauce

Dark chocolate delice, orange jelly

Sticky toffee pudding, cognac marinated date, clotted cream

Cheese board selected by the chef, with bread, crackers and fig relish

£100 PER PERSON



A discretionary 12.5% service charge will be added to your bill.

Card details taken when booking. \*Pre-order required. We reserve the right to make changes to the menu at any time.

ALLERGIES Gluten Free & dairy free option are available. Some of our dishes may contain fish bones, nut derivatives, our menu descriptions do not list all ingredients, if you have any concerns about allergens, please speak to a member of staff.

