KITCHEN E20

CHRISTMAS DAY

£120 PER PERSON

Creamy shellfish bisque, fresh crab, spring onion, pickled chilli
Jerusalem artichoke velouté, truffle, cep powder (ve)

Sashimi grade tuna carpaccio, quail egg, olives, pickled shallots
Duck egg, oyster mushrooms, truffle (v)
Guinea fowl terrine, tarragon mayonnaise, toasted brioche
Seared scallops, dashi, shimeji, red dulse

Lemongrass and cucumber sorbet (ve)

Roast Norfolk Bronze turkey, roast potatoes, seasonal vegetables, pigs in blankets, gravy
John Dory, clams, cauliflower, vermouth beurre blanc
Venison loin, hunter's pie, glazed salsify, sprout tops
Hand rolled potato & chestnut gnocchi, girolles, grilled leeks, pesto (ve)

Christmas pudding, brandy custard
(vegan option available upon request)
Red velvet lava cake, vanilla ice cream
Vanilla panna cotta with roasted pears & spiced blackberry compote
(vegan option available upon request)
English cheeses, pickled walnut purée, sourdough crisps

Coffee & mince pies

(v) Vegetarian | (ve) Vegan

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchen, we cannot guarantee the absence of allergens in any of our dishes.

A discretionary service charge of 12.5% will be applied to food and beverage.