



Festive Dining Menu

Starters

Parsnip velouté, apple, maple syrup (s, d, c) (636cal)

Duck rillettes, gingerbread, cherry jam (s, g, e, d) (354cal)

Confit sea trout & salmon gateau, orange, fennel (f, s, e, m) (221cal)

Mains

Roasted turkey with all trimmings (s, g, e, n) (490cal)

Paupiette of sea bass, saffron Parisienne potato, fine beans, fish velouté (f, d, s) (112cal)

Wild mushroom pappardelle, parmesan cream sauce, chestnuts (g, e, s, d, n) (580cal)

Desserts

Classic Christmas pudding, brandy sauce, vanilla ice cream (e, g, s, d, n) (581cal)

Poached pear, mascarpone, almond (d, e, s, d) (406cal)

Chocolate fondant, vanilla ice cream, candied pistachio (d, s, e, n) (543cal)

£35 per person

Allergen Legend:

Cr-Crustacean, F-Fish, Mou-Molluscs, N-Nuts, M-Mustard, S-Sulphite, E-Egg, D-Milk, Ce-Celery, Lu-Lupin,
Soy-Soya, G-Gluten

Please speak to a member of staff prior to ordering if you have any allergies or questions about our ingredients. We cannot guarantee that any food is free from traces of allergens.

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