

# CHRISTMAS DAY



## STARTERS

**Duck & cranberry terrine**  
red onion chutney and toasted brioche

**Pan-fried scallop**  
Arenkha caviar, confit fennel and green apple

**Tunworth cheese tart**  
roasted cauliflower and vanilla dressing

## MAIN COURSE

**Roasted turkey**  
sage & dry apricot stuffing, roasted potatoes, glazed carrots and parsnips

**Halibut pave**  
seafood casserole, glazed potato and hazelnut crust

**Black truffle risotto**  
crispy duck yolk, watercress and prosecco foam

## DESSERTS

**Christmas pudding**  
brandy custard and orange

**Milk chocolate yule log**  
mandarin and pistachio ice cream

**Warm apple strudel**  
chantilly cream and almond & raisin purée

**£90pp**

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders for groups of 6+ must be received at least 10 days prior to the date of your event.