



Christmas

CELERIAC SOUP *toasted sourdough v*

BEEF CARPACCIO *wild rocket, shaved parmesan, mustard dressing*

PRAWN COCKTAIL *tomato, avocado, crisp lettuce, Marie Rose sauce*

SMOKED SALMON BLINIS *crème fraiche, Onuga caviar*

CHARRED CAULIFLOWER *chipotle hummus, hazelnut, golden raisin dressing pb*

TRADITIONAL ROAST TURKEY *roast potatoes, carrots, parsnips,
pigs in blankets, cabbage, cranberry sauce, gravy*

SIRLOIN STEAK *chips, bearnaise, pepper or chimichurri sauce*

ROAST DUCK BREAST *pomme puree, caramelized red onion, cavolo nero, red wine jus*

ROAST COD *creamed cauliflower, nduja jam*

GNOCCHI & SICILIAN CAPONATA *basil oil pb*

TRADITIONAL CHRISTMAS PUDDING

SALTED CARAMEL CREME BRULEE

BELGIAN CHOCOLATE TRUFFLE CAKE *passion fruit syrup, mango sorbet pb*

SELECTION OF SORBETS *pb* & ICE CREAMS

CROPWELL BISHOP STILTON *chutney, crackers*

(v)) Indicates vegetarian options | (pb) Indicates plant-based (vegan) option

An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever.

Any cash or credit card tips go directly to the waiter with no deductions.

PLEASE NOTIFY A MEMBER OF STAFF IF YOU HAVE AN ALLERGY OR ASK FOR FURTHER ALLERGEN INFORMATION.