

# Christmas Menu

## AMUSE

Jerusalem artichoke soup

## STARTERS choose one

22 cured salmon, egg, crème fraîche, caviar

Aged beef carpaccio, rocket, parmesan, bone marrow croutons

Burrata, ruby beetroots, extra virgin olive oil, Italian leaves

## MAINS choose one

Fillet of beef, caramelized onion puree

Roast bronze turkey, braised red cabbage, sage and sausage stuffing

Pumpkin ravioli, cavolo nero, sage butter

Grilled seabass, hispi cabbage, wild mushrooms, lobster sauce

## SIDES to share

Rosemary roast potatoes

Honey glazed carrots and parsnips

Brussel sprouts

## DESSERT choose one

Spiced mandarin baked Alaska, candied zest

Chocolate cremeux, mulled pear sorbet, honeycomb

Christmas pudding, brandy custard

## PETIT FOURS

Mince pies

Chocolate truffles

£150pp

A discretionary service charge of 15% will be added to your bill.

A £2 cover charge per person will be added to your bill.

Consuming raw meats, poultry, shellfish, eggs or unpasteurised cheese may increase your risk of foodborne illness. Please let us know if you have any allergies or intolerances.