

# CHRISTMAS DAY

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MIRROR ROOM

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## *A glass of Ruinart Brut*

Goat milk & black truffle custard Royale  
Heritage beetroot tart, black olive tapenade, basil ✓

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Orkney scallops, tamarind & date purée, roasted cauliflower, lime caramel  
Rosewood home smoked Aylesbury duck breast, parfait of the liver, French beans, hazelnut

Organic Stilton & pear salad, walnut, honeycomb, croutons  
Smoked vegan Applewood cheese, pear, walnuts, honeycomb ✓

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Gin cured salmon, tonic gel, dill mayonnaise, seeded granola  
Burrata tortellini, wild mushroom consommé  
Butternut squash & ginger velouté, pumpkin & sage ravioli ✓

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Roast bronze turkey, pigs in blankets, sage & onion stuffing, heritage carrots, braised red cabbage,  
Brussel sprouts, chestnuts, goose fat roasted potatoes

Fillet of Surrey farm Scotch beef Wellington, truffle mash, heritage carrots, Madeira jus

Seared turbot, celeriac, brown shrimp, mussels, shellfish velouté

Crust baked globe artichoke, wild mushrooms, chestnuts, spinach, cauliflower cream

Wild mushroom, spinach, celeriac wellington, honey roasted heritage carrots ✓

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Ruinart Champagne, pomegranate sorbet ✓

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Traditional Christmas pudding, Armagnac cream, candied orange

Almond citrus trifle

Chocolate kirsch yule log, sour cherry, vanilla cream, 70% chocolate mousse, chocolate bark

Traditional Christmas pudding, brandy custard ✓

*Tea & Coffee | Mince pies*

£240 per person

A 15% discretionary service charge will be added to your final bill  
If you have a food allergy or intolerance, please inform your server upon placing your order, ✓ Vegan

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