

# CHRISTMAS DAY

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## MIRROR ROOM

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*A glass of R de Ruinart Brut*

Chef's selection of canapés

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Cornish crab thermidor tart

Scottish beef tartare, winter truffle, smoked crispy bone marrow

Pickled heritage carrots, vegan feta, smoked beetroot dressing, carrot top pesto (v)

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Warm home-smoked chalk stream trout, wild salmon keta, dulce butter, pickled cucumber

Cumin & smoked paprika cauliflower with pomegranate raita (v)

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Roast bronze turkey, pigs in blankets, sage & onion stuffing, winter vegetables,  
goose fat roasted potatoes, cranberry sauce

Loin of venison, honey glazed parsnip, sweet & sour red cabbage, blackberries

Fillet of halibut, butternut squash puree, chanterelle, verjus

Maple & grain mustard glazed Kentish hassleback pumpkin, sage & walnuts, sautéed rainbow chard, harissa (v)

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Citrus Custard, blood orange foam

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Traditional Christmas pudding, cognac custard

Valrhona chocolate delice, mandarin sorbet, candied kumquat

Candied chestnut vanilla mont blanc, cassis

Mango & passion fruit vacherin (v)

*Tea & Coffee | Mince pies*

£250 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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