

CHRISTMAS DAY

MIRROR ROOM

A glass of Ruinart Brut

Chef's selection of Canapés

Cornish crab tart thermidor

Scottish beef tartare, winter truffle, smoked crispy bone marrow

Jerusalem artichoke puree, grilled baby artichoke, shaved pecorino, lemon

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

Cumin & smoked paprika cauliflower with pomegranate, raita

Roast bronze turkey, pigs in blankets, sage & onion stuffing, winter vegetables, bread sauce,
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

Caramelized onion, pumpkin & purple potato dauphinoise pithivier, truffle sauce ✓

Citrus Custard, blood orange foam

Traditional Christmas pudding, cognac custard

Valrhona chocolate delice, mandarin sorbet, candied kumquat

Candied chestnut vanilla mont blanc, cassis

Mango & passion fruit vacherin ✓

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
