

£80.00 per person

Starter

Roscoff onion soup, Gruyere crostini or Grilled Argentinian prawns with harissa and roasted red peppers, basil oil or Foie gras with clementine jam, toasted brioche

Main Course

Curried cauliflower, spiced carrot purée, chickpea salsa or Poached Halibut, lobster sauce, kale & new potatoes or Roasted venison loin, crushed root vegetables, chestnuts, apple purée or Turkey ballotine, sage & onion stuffing, roast potatoes, Brussel sprouts

Dessert

Christmas pudding, rum custard or Chocolate trifle and honeycomb or Tarte tatin with vanilla ice cream

Please always inform your server of any allergies or intolerances before placing your order. Detailed information on the fourteen legal allergens is available on request. All prices include VAT at 20% and a 13.5% discretionary service charge will be added to your bill.