

CHRISTMAS DAY MENU

Hot Cep Broth

Black Truffle Steamed Bun

Fruits De Mer

Scallop Ceviche · Tuna Tartare · Smoked Salmon · Oysters · Dressed Cornish Crab · Prawns

Whole Stuffed Cornish Sea Bass

Chestnuts, Cranberries, Sprouts, Grains & Mint

o r

Pancetta-Stuffed Guinea Fowl Ballotine

SIDES

Roast Potatoes

Fried Sprouts

Chilli & Sechuan

Green Beans

Ginger & Garlic

Shiso Cranberry Jam

Grilled King Oyster Mushrooms

Black Garlic & Crème Fraîche

Swede & Sarawak Pepper Mash

DESSERT

Brown Butter & White Miso Tart

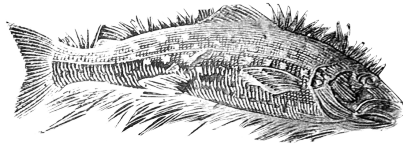
Mandarin, Kumquat & Yuzu Trifle

£ 2 2 5

Ingredients and dishes are subject to availability. Dietary alternatives available.

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your reservation.

All prices are inclusive of VAT. A discretionary 10% service charge and 3% Blue Flag, environmental contribution will be added to your bill.



CHRISTMAS DAY VEGETARIAN/VEGAN MENU

Warm Shiitake Broth
Black Truffle Steamed Bun

Kombu-Braised Celeriac Carpaccio
Apple, Celery & Black Garlic

Baked Mushroom Rice
Roasted Ceps & Thyme

English Plum Sorbet & Sake

£ 2 0 0

Ingredients and dishes are subject to availability. Dietary alternatives available.

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your reservation.

All prices are inclusive of VAT. A discretionary 10% service charge and 3% Blue Flag, environmental contribution will be added to your bill.