



Christmas Day Lunch

Wine pairing £65

Tillingham Col'23 with smoked salmon and caviar blinis on arrival

Oyster, hollandaise, chives

Tillingham, Chardonnay, 2023

Chicken liver parfait, burnt orange, brioche croute

Clos Lapeyre, La Magendia, Jurançon FR, 2019

Lobster bisque

Val Frison, Goustan, Champagne FR, NV

Beef wellington or turkey - served with all the trimmings

Domaine de la Cadette, l'Ermitage, Burgundy FR, 2022

Champagne sorbet

Christmas pudding, brandy cream, crème anglaise

or

Chocolate tart, vanilla cream, raspberry compote

Chateau de Jau, Chez Jau Rivesaltes Ambre, Rivesaltes FR, 2009

Mince pies

Niepoort, PARTY PORT Tawny Reserve (from magnum) - £10 supplement

Niepoort, LBV 2009 Port - £18 supplement

Please inform us of Any Allergies or dietary requirements when making your booking.
Vegetarian/ vegan/ gluten-free Menu Available

Christmas Day Lunch - Pescatarian

Wine pairing £65



Tillingham Col'23 with smoked salmon and caviar blinis on arrival

Oyster, hollandaise, chives

Tillingham, Chardonnay, 2023

Smoked mackerel parfait, burnt orange, brioche croute

Clos Lapeyre, La Magendia, Jurançon FR, 2019

Lobster bisque

Val Frison, Goustan, Champagne FR, NV

Salmon en croute - served with all the trimmings

Domaine de la Cadette, l'Ermitage, Burgundy FR, 2022

Champagne sorbet

Christmas pudding, brandy cream, crème anglaise

or

Chocolate tart, vanilla cream, raspberry compote

Chateau de Jau, Chez Jau Rivesaltes Ambre, Rivesaltes FR, 2009

Mince pies

Niepoort, PARTY PORT Tawny Reserve (from magnum) - £10 supplement

Niepoort, LBV 2009 Port - £18 supplement

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Vegetarian/ vegan/ gluten-free Menu Available

Christmas Day Lunch - Vegan

Wine pairing £65



Tillingham Col'23 with curried cauliflower and girolle mushrooms on arrival

Seaweed tempura oyster mushroom, lime aioli

Tillingham, Chardonnay, 2023

Mushroom parfait, burnt orange, brioche croute

Clos Lapeyre, La Magendia, Jurançon FR, 2019

Crown Prince pumpkin soup

Val Frison, Goustan, Champagne FR, NV

Beetroot, black trumpet & spinach wellington - served with all the trimmings

Domaine de la Cadette, l'Ermitage, Burgundy FR, 2022

Champagne sorbet

Christmas pudding, brandy sauce, crème anglaise

or

Chocolate crèmeux, raspberry compote, vanilla cream

Chateau de Jau, Chez Jau Rivesaltes Ambre, Rivesaltes FR, 2009

Mince pies

Niepoort, PARTY PORT Tawny Reserve (from magnum) - £10 supplement

Niepoort, LBV Port 2009 - £18 supplement

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Vegetarian/ vegan/ gluten-free Menu Available