MENU

FESTIVE LUNCH

STARTERS

Duck Liver Parfait with Port Baked Figs and Toasted Brioche

Cured Salmon Gravlax with Heritage Beetroot, Horseradish Cream, Keta Roe and Herb Oil

Celeriac Velouté with Truffle & Hazelnut Gremolata and Brioche Croutons

MAINS

Turkey Breast with Pigs in Blankets, Traditional Trimmings, Cranberry Sauce and Turkey Jus

Fillet of Halibut with Vin Juane Sauce, Carrot & Potato Spheres, Cavolo Nero and Caviar

Goat Cheese and Sun-Dried Tomatoes Angelotti with Winter Glaze Vegetable

DESSERTS

Dark Chocolate Parfait with Salted Caramel Ice Cream, Crunchy Pearls and Cocoa Sablé Base

Traditional Homemade Christmas Pudding with Brandy Crème Anglaise and Mixed Fruits

Salted Caramel Tart with Vanilla Ice Cream