

Christmas Day Menu



LUCID CHERRY

Cherry infused Hama rum / citrus cordial / Absinthe
Shaken and served up. Where secrets dissolve.

for the table

FOUR CHEESE GOUÈRES 🌱

fig, winter truffle

OLIVE FOCACCIA 🌱

Kalamata olives, chestnuts, sage

CAVIAR & SOURDOUGH BLINI

sour cream, chives

choose one from each section

LOBSTER & PRAWN COCKTAIL

avocado, little gem, jalapeño, Avruga caviar, bloody mary dressing

SPICED SQUASH SOUP 🌱 🌱

toasted pumpkin seeds, truffle cheese toastie

BONE MARROW BEEF TARTARE

shallots, capers, egg yolk, game chips



ROASTED NORFOLK BRONZE TURKEY

sausage stuffing, pigs in blankets, duck fat roasties, seasonal vegetables,
gravy & cranberry sauce

SALMON WELLINGTON

spinach, dill crème fraîche mousse, nori & salmon roe butter sauce

BEETROOT NUT ROAST 🌱 🌱

squash sourdough stuffing, rosemary roasties, seasonal vegetables,
gravy & cranberry sauce



CHOCOLATE MOUSSE CAKE

dark chocolate sponge, Grand Marnier ice cream

CHERRY BAKEWELL TART 🌱

Kirsch ice cream

SPICED BABA AU RHUM 🌱

tropical fruits, mascarpone cream



MINCE PIES 🌱

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.