



Christmas Day Menu

- 3 courses, a glass of Sekt on arrival, mini Stollen & celebratory Christmas cracker -
£85 per person

Starters

Smoked duck breast
blackberry chutney, micro greens, brioche

Citrus cured salmon
chervil & dill crème fraîche, crisp shallot, lime

Crisp jumbo prawns
carrots, mango, peanuts, chipotle, lime, coriander

Roasted root vegetables & goat cheese fritters (V)
walnuts, watercress, honey mustard dressing

Celeriac cream (V)
vanilla foam, croutons

Mains

Roasted free range turkey
sage stuffing, pigs in blankets, roast potatoes & root vegetables, cranberry sauce

28 days dry aged Scotch beef fillet
potato Roesti, spinach, braised shallots, red wine jus

Grilled halibut
sunchoke & saffron risotto, roasted turnips, rosemary

Berkshire Venison
Brussels sprouts, Spätzle, poached pear, lingonberries, juniper jus

Schupfnudeln & wild mushroom (V)
hand rolled potato noodles, celeriac purée, butter sauce, fresh winter truffles

Whole slow roasted free range goose*

*braised red cabbage, Brussels sprouts, bacon, potato dumplings, lingonberry, spiced orange sauce
serves 4 to 6 people*

**Please pre order at least 5 days in advance. A supplement of £20/person will be applicable.*

Desserts

Christmas pudding parfait
gingerbread, orange cream, orange confit

Mulled winter fruit compote
spiced crumble, cinnamon ice cream

Black Forest trifle
cinnamon sponge, chocolate mousse, cherries, Kirsch cream

Chocolate brownie
mint cream, chocolate crumble, vanilla ice cream

Farmhouse cheeses
selection of pasteurized and unpasteurized cheeses, apple chutney

This menu is subject to change. In case of allergies and dietary requirements, please speak to your waiter before ordering.
Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT