



Christmas Day Menu

- Three courses, a glass of Sekt on arrival, mini Stollen & celebratory Christmas cracker -

£109 per person

Starters

Hand chopped beef tartar
shaved duck liver, granny smith, truffle emulsion, melba

Beet root & orange cured salmon
pickled cucumber, crisp shallot rings, lemon & fennel cream

Marinated kohlrabi (VG)
sweet & sour beets, cream cheese, raisons, watercress, horseradish

Roasted root vegetables (V)
quark, quinoa, toasted seeds, pomegranate, muscatel

Cauliflower cream (VG)
roasted floret's, seeds

Mains

Roasted free range Bronze turkey
stuffing, pigs in blankets, roast potatoes, root vegetables, lingonberry compote

28 days dry aged grass-fed beef fillet
potato mousseline, winter vegetables, truffle'd madeira sauce

Grilled Salmon
potato mousseline, confit fennel, dill, olives, gherkins, tomatoes

Vegan Schnitzel (VG)
spiced lentils, asparagus, watercress, coconut yoghurt

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

Whole slow roast free range goose*

braised red cabbage, baked apples, potato dumplings, lingonberry, spiced orange sauce (Serves 4 to 6)

**Please pre-order at least 10 days in advance. A supplement of £30 per person will be applicable.*

Desserts

Eierlikör Trifle
eggnog & white chocolate mousse, red currant jelly, Spekulatius

Cinnamon panna cotta
mixed berry compote, spiced crumbles

Willinger Marzipan Stollen
Chantilly

Deconstructed chocolate tart
praline biscuit, chocolate mousse, roasted white chocolate crumble

Farmhouse cheeses
selection of pasteurized and unpasteurized cheeses, apple chutney

A discretionary 13.5% service charge will be added to your bill. All prices include VAT.