



Christmas Day Menu

- 3 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

Winter leaves (VG)
beetroot, chestnuts, date & apple cider dressing

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, truffled madeira sauce

Grilled Salmon
kale, tomatoes, dill, mustard sesame sauce

Vegan Schnitzel (VG)
red Cabbage slaw, orange, lime, pine nuts, mint, red pepper hummus

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 people

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

Desserts

Spiced ginger & Clementine trifle (VG)

Warm apple strudel (V)
vanilla sauce

Willinger Marzipan Stollen
Chantilly

Milk chocolate lotus biscoff (V)
praline rocher, dark chocolate ice cream

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