

Christmas Day Menu
3 courses - £110 per person

*Including a glass of Sekt on arrival,
celebratory Christmas cracker*

Starters

Hand chopped beef tartar
confit rare breed egg yolk, Granny smith, truffle emulsion, sourdough

Severn & Wye smoked salmon
pickled cucumber, crisp shallot rings, lemon & fennel cream

Green wheat salad (VG)
mixed leaf, feta cheese, pear, pomegranate, hazelnuts,
orange & Sekt dressing

Heritage root vegetables & whipped cream cheese (VG)
walnuts, watercress, Mable syrup & mustard dressing

Spiced Butternut squash soup (VG)
toasted seeds & oil

Mains

Roasted free range Bronze turkey
pigs in blankets, roast potatoes, braised red cabbage, lingonberry compote, gravy

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

Grilled Seabass
cauliflower, capers, lemon, winter truffle, micro greens

Seitan Schnitzel (VG)
braised red cabbage, sweet potato fries

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 7 days in advance. A supplement of £30/ person will be applicable.*

Desserts

Madagascan vanilla rice pudding (VG)
cinnamon crumbles, cherry compote

Warm apple strudel (V)
vanilla sauce

Willinger Marzipan Stollen
Chantilly

Chocolate Dome (V)
Dacquoise biscuit, hazelnut crunch and chocolate mousse, raspberry sorbet

Farmhouse cheeses
selection of pasteurized and unpasteurized cheeses, apple chutney

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.
13.5% discretionary service charge will be added to your bill. Prices include VAT.