

**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*

**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.