



Christmas Day Lunch 2025

12-2pm

Champagne & Canapés

Fillet of beef tartare croustade, house tabasco, smoked beef fat emulsion

Tunworth Cheese & Roscoff onion gougères

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Selection of freshly baked breads, whipped aged beef fat, salted Cheshire butter

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Chicken liver & foie gras parfait, champagne & clementine marmalade, house brioche
Jerusalem artichoke royale, pickled winter vegetables, black truffle, pickled walnut puree (v)

Baked hand dived scallop, sea vegetables, samphire, dill butter sauce

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Roasted Norfolk Turkey breast,
crispy leg terrine, duck fat roast potatoes, honey glazed carrots & parsnips,
Brussel sprouts & chestnuts, red cabbage, gravy & bread sauce

Pan roasted halibut,
tempura oyster, caviar & dulse beurre blanc, braised leek, pommes duchesse, sea herbs
Layered potato & truffle pie, puff pastry, parsnip puree, seasonal greens, truffled jus (v)

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Christmas pudding, brandy sauce, brandy butter
Vacherin Mont D'or, damson jam, mincemeat roll, oatcakes & crackers
'Johnny's' chocolate orange entremet, dark chocolate sorbet

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Coffee, Petit fours & mince pies

£175 per person

A discretionary 10% service charge is included in the final bill.
Please inform the team of any allergies in advance.

