

FESTIVE MENU

2nd - 24th December 2024

Starters

Native Lobster Cocktail *sh, mu, e, su*

Avocado | Cucumber | Spring Onion | Marie Rose Sauce

Cream of Jerusalem Artichoke Soup *d, n*

Roasted Hazelnut | Truffle Oil

Denham Estate Venison Terrine, Pistachio & Orange *n, su, mu*

Cumberland Sauce | Sourdough Toast

Mains

10oz New York Strip *d, e, su*

Tomato Tarragon, Béarnaise or Green Peppercorn Sauce

Roast Bronze Norfolk Turkey *g, su, n, d*

Chestnut & Apricot Stuffing | Free Range Pork Chipolata

Honey Bacon Roll | Cranberry Sauce

Roasted Wild Cornish Sea Bass *sh, g, n, d, su, f*

Steamed Mussels | Saffron | Tender Stem Broccoli

Burrata & Black Truffle Tortellini *g, d, su*

Scottish Girolles | Aged Pecorino

Family Style Sides to Share

Duck Fat Roast Potatoes

Brussel Sprouts with Chestnuts & Bacon

Creamed Spinach with Nutmeg

Roasted Vegetables with Honey and Thyme

d, n, g

Desserts

Warm Mulled William Pear Tart *tn, d, g, e*

Vanilla Ice Cream

Spiced Orange Tart *d, tn, g, e*

Pain d'Épices Cream

Black Cherry and Amaretto Christmas Pudding *g, e, d, n*

Brandy Sauce

£75 per person

e = eggs, cr = crustaceans, n = nuts, g = gluten, so = soy

mu = mustard, f = fish, ce = celery, su = sulphites,

mo = molluscs, d = dairy, se = sesame, tn = tree nuts

We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergies. A discretionary optional service charge of 12.5% will be added to your bill. Includes VAT.