



DELUXE CHRISTMAS MENU



£60 PER PERSON

AVAILABLE ON 1 - 31 DECEMBER

FROM 12PM TO 11:30PM

Glass of bubbly

Butternut Squash Soup with Scone Bread

Beetroot Carpaccio & Goat Cheese Mousse with Pine Nuts

Salmon Gravdax & Condiment

Chicken Liver Parfait & Brioche

Guinea Fowl Breast with Roasted Potatoes & Carrot Sage

Beef Filet with Creamy Mash & Bone Marrow

Sea Trout with Turnips, Parsnip Puree & Crispy Kale

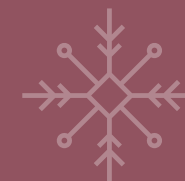
Roast cauliflower, Pomegranate & Chimichurri

Chocolate Moelleux and Vanilla Ice Cream

Pineapple Carpaccio & Passion Fruit Sauce 

Lemon Meringue Tart

British Cheese Selection



Please note this is a sample menu and may be subject to change

We are now
card only



BUBBLES



DRINKS MENU

SPARKLING

125ml | Bottle

Vaporetto Prosecco Brut NV

£8 | £36

Veneto, Italy 11%

Flavours of apple and hints of apricot and citrus.

Chapel Down Brut NV

£55

Kent, England 12%

Ripe red apples and peach dominate the nose with apples and light tropical fruit on the palate.

Belstar Prosecco Rosé Brut NV

£8 | £36

Cartizze, Italy 12%

The elegant flavour and fruity and floral bouquet echoing the beauty of being immersed in the mellow Venetian hills.

CHAMPAGNE

125ml | Bottle

Veuve Clicquot Yellow Label

£14 | £80

Champagne, France NV 12%

Full bodied, with racy acidity framing hints of blackberry, white cherry, biscuit, honey and candied lemon zest.

Veuve Clicquot Rosé

£17 | £90

Champagne, France NV 12.5%

Expressive aromas of strawberry and very ripe wild strawberries.

Moët et Chandon Brut NV

£110

Champagne, France NV 12%

Shows vibrant green apple and citrus fruit, white flowers and brioche and mineral notes.

Ruinart Blanc de Blanc

£140

Champagne, France NV 12.5%

Elegant, reflecting fresh citrus fruits, white flowers and peach on the nose.

PRE-ORDER SPECIAL

When you pre-order with us for

1ST - 31ST DECEMBER

Veuve Clicquot Yellow Label

£60



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