



CHRISTMAS DAY

To Start...

WARM SAVOURY "Gougère" (V)(N)
Parsnip Cream ~ Parmesan

Milk Bread ~ Parsley Crumble ~ Homemade Whipped Butter

To Follow...

CAULIFLOWER VELOUTÉ (V)
Winter Truffle ~ Savoury Stuffed "Doughnut" ~ Caviar

DUO OF LOBSTER
Smoked Ravioli ~ Simply Grilled ~ Garlic & Parsley

EGGNOG SORBET (V)
Gingerbread Crumb ~ English Birch Syrup

TURKEY BALLOTINE
All The Trimmings ~ Pigs in Blankets ~ Pan Sauce

OR

BEETROOT & CHESTNUT WELLINGTON (V) (N)
Roasted Root Vegetables ~ Red Wine "Jus"

To Finish...

LANGLEY CHRISTMAS PUDDING (V) (GFA) (N)
Cinnamon Butter ~ Brandy Custard

OR

CHERRY COMPOTE (V)
Aerated Cinnamon Custard ~ Sponge ~ Sesame Seed Crumb

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Tea or Coffee with Petit Fours to Finish

£150 Per Person - Included if you are a Resident

V = Vegetarian VE = Vegan GF = Gluten Free N = Contains Nuts DF = Dairy Free-

If you have any allergies or dietary needs, please inform a member of our team.

A 10% discretionary service charge will be added to your bill. This charge is distributed entirely to our staff.