

Celebrate with us!



Christmas Menu

LUXURY CHEFS

STARTER

Seared Scallops — celeriac purée, smoked bacon Café de Paris butter, pickled apple, truffle crumb & herb oil

Beetroot & Blenheim Palace Gin Cured Salmon — pink pepper & lemon crème cheese, dill crumble, pickled cucumber & beetroot crisps

Duck Mousse — textures of beetroot, blood orange gel, toasted brioche & micro sorrel

Wild Mushroom Velouté — roasted woodland mushrooms, garlic cream & chive velouté

MAIN COURSE

Beef Wellington — prime fillet with prosciutto, mushroom duxelles, puff pastry & red wine jus

Turkey Ballotine with Turkey Mousse — free-range turkey rolled with thyme-infused mousse, wrapped in streaky bacon, roasted with sage butter

Festive Nut Roast (Vegan) — chestnuts, hazelnuts, sweet potato & wild mushrooms, topped with cranberry glaze & spiced vegan gravy

Pan-Roasted Halibut — buttered leeks, champagne velouté & caviar

FOR THE TABLE

Maple-glazed pigs in blankets · Orange & honey carrots · Caramelised parsnips · Pickled red cabbage · Mixed greens · Luxury Chefs Cranberry Sauce · Confit garlic & rosemary roast potatoes

DESSERT

Warm Chocolate Fondant with popcorn ice cream

Apple Strudel with cinnamon crème anglaise

Traditional Christmas Pudding with brandy custard

CHEESE BOARD

A trio of British cheeses — Baron Bigod, Cropwell Bishop Stilton and Keen's Cheddar served with quince paste, grapes & artisan biscuits

[SUPPLEMENT]