

CHRISTMAS DAY MENU 2010

25TH DECEMBER

Cream of haricot blanc soup, confit duck

Game and foie gras terrine, sauternes jelly

Lobster cocktail

Chestnut and porcini salad, garlic crisps and winter truffle dressing

Smoked haddock tartlet with meaux mustard glaze

Roast free range turkey with traditional trimmings

Whole dover sole with soft herb crust hollandaise

Fillet of beef Wellington, Madeira jus

Roast duck with caramelised quince, pickled cherries

Celeriac, chestnut, mushroom and stilton pie

(Served with buttered brussel sprouts, goose fat roast potatoes,
honey roast carrots and parsnips, braised red cabbage)

Classic Christmas pudding, pedro ximenez cream

Cherry clafoutis, mulled wine sorbet

Tarte au citron

Chocolate fondant, pistachio ice cream

Selection of artisan cheese from our trolley
served with biscuits and chutney

Grande fromage

Coffee, mince pies and clementines

£75 per person

Local terms & conditions apply. All our prices include VAT.
A discretionary 10% service charge will be added to your bill.