christmas day lunch 2024

150.00 pp

millionaire's old fashioned

to ast infused rye whisky, salted caramel, dark chocolate bitters $$11.50\end{tabular}$

pomegranate royale

pomegranate liqueur, champagne, molasses & seeds 13.50

belli-no

white peach and jasmine soda, peach purée (alcohol free) 9.95

pre starter

starter

hand dived scottish scallops butternut arancini, sage, aged parmesan

kentish venison tartare confit duck egg, wood sorrel, pommery mustard, onion seed wafers

roast celeriac soup \checkmark maple glazed turnips, pickled shallot, sea purslane

smoked duck pressing dolcelatte, candied walnuts, endive

main course

stuffed norfolk black turkey goose fat roasted potatoes, pigs in blankets, honey glazed parsnips, crushed root vegetables, creamed sprouts, cranberry jus

butter poached halibut gnocchi, baked jerusalem artichoke, truffle, caviar cream

fillet of beef thyme and onion layered potato, roast mushroom, crisp sweetbread, marco polo sauce

cumin spiced cauliflower \checkmark red pepper hummus, crisp kale, pine nuts, dates

pre dessert

lemon, meringue, curd, granita

dessert

thackeray's christmas pudding vanilla and brandy custard, winter berry compote

blackberry 'crumble' souffle vanilla custard

passion fruit delice caramelized white chocolate, mango, coriander

selection of british and french cheeses artisan biscuits, apple chutney

mince pies