

# Christmas Day Menu 2024

Canapes

Seared hand dived Scottish scallop  
Celeriac and apple puree  
Roasted chicken emulsion

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South Coast turbot poached in Champagne  
Salsify and caviar

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Fillet of dry aged beef  
Duck fat potatoes with thyme, Madeira and foie gras

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Baron Bigod soaked in Calvados with truffle,  
Wrapped in brioche crumb

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Chocolate, pear and cinnamon yule log

Coffee and mince pies

£185.- per person, wine selection & 15% service charge excluded  
£220.- per person with wine pairing included, 15% service charge excluded