

Christmas Eve Menu 2024

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

Seared foie gras with roasted pear, confit ginger

South Coast turbot poached in Champagne
Salsify and caviar

Saddle of venison, beetroot and juniper wild mushrooms

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

Milk chocolate mousse
Gingerbread spices and clementine

Coffee and mince pies

£165 per person, wine selection & 15% service charge excluded