

Christmas Day Lunch 2019

150.00 per person

50.00 supplement to include our recommended wine pairing

SPARKLING APERITIF 12.50

MIMOSA MULE

fresh orange, ginger, lime & orange bitters, topped with crushed ice

MULLED WINE BELLINI

mulled wine reduction, topped with champagne.

APERITIF 11.50

SLOE DAIQUIRI

spiced rum, sloe gin, lime

WINTER CUP

sipsmith's london cup liqueur, gin, spiced mulled syrup, mead

DIGESTIF 8.95

COBNUT ANDALUSIAN

pedro ximenez & cognac laced with frangelico

PEAR 'TODDY'

eau de vie, honey, lemon & cinnamon

♥ dishes that are lower in cholesterol, salt & fats | **GF** dishes which are gluten free

✓ denotes dishes which are suitable for vegetarians

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT

RABBIT & MOZZARELLA CROQUETTE
SMOKED CHEDDAR & MUSTARD GOUGERES
CHICKEN AND TARRAGON ESPUMA

SCALLOPS

Parsley Root, Truffle, Bitter Quince

PARTRIDGE

Candied Hazelnuts, Young Beetroot, Maple Turnips

CORNISH CRAB

Coronation Dressing, Apricot, Smoked Salmon, Avocado

DUCK, PHEASANT AND VENISON MOSAIC

Chestnut Mousse, Port Salsify, Pear

NORFOLK BRONZE TURKEY

Goose Fat Roast Potatoes, 'Pigs in Blankets', Honey Glazed Piccolo Parsnips, Crushed Root Vegetables, Brussel Sprouts and Pancetta, Marjoram Roasting Juices

ATLANTIC HALIBUT

Celeriac, Roast Shallot, Cep Mushroom, Halibut Jus

FILLET OF BEEF

Salt Baked Jerusalem Artichoke, 'Cottage Pie', Smoked Mash, Maldon Oyster

MONKFISH

Spiced Cheek, Cauliflower, Toasted Peanuts, Baked Carrots, Lobster and Carrot Cream

'WINTER BERRY PAVLOVA'

THACKERAYS CHRISTMAS PUDDING

Vanilla and Brandy Crème Anglaise, Winter Berry Compote

MILK CHOCOLATE TART

Pomegranate, Pistachio, Lime

MANDARIN AND ROSEMARY PARFAIT

Curd, Olive Oil Cake, Black Olive

BRITISH AND FRENCH CHEESES

Artisan Biscuits, Quince Jelly, Truffle Honey, Chutney

SELECTION OF ARTISAN TEAS OR COFFEE

Hot Mince Pies

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