

Christmas Day Lunch 2021

150.00 per person

50.00 supplement to include our recommended wine pairing

SPARKLING APERITIF

12.50

WOOLF BARNATO

peach & violet liqueur, london dry gin

MULLED WINE BELLINI

mulled wine reduction, topped with champagne.

APERITIF

11.50

AVIATION

gin, crème de violette, maraschino liqueur & lemon

MAROURDE'R

sipsmith's london cup liqueur, marourde elderberry mead, spiced syrup

DIGESTIF

8.95

COBNUT ANDALUSIAN

pedro ximenez & cognac laced with frangelico

PEAR 'TODDY'

eau de vie, honey, lemon & cinnamon

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 VAT

CURRY AND CORIANDER POPCORN
SMOKED ONION AND COMTE TART
LEEK AND POTATO SOUP, SMOKED EEL

SCALLOPS
Carrot and Ginger, Toasted Peanuts, Coriander

SQUAB PIGEON
Spiced Red Cabbage, Port Poached Salsify, Bitter Chocolate

CORNISH CRAB
Saffron Potatoes, Crab and Parmesan Biscuit, Pickled Cockles, Galangal Cream

HOT RABBIT AND MOZZARELLA PRESSING
Panko, Soused Shallots, Hazelnuts, Red Chicory

NORFOLK BRONZE TURKEY
Goose Fat Roast Potato's, 'Pigs in Blankets', Honey Glazed Piccolo Parsnips, Crushed Root
Vegetables, Brussel Sprouts and Pancetta, Marjoram Roasting Juices

ATLANTIC HALIBUT
Lobster Linguine, Poached Fennel, Celeriac Fondant, Champagne Cream

FILLET OF BEEF
Bone Marrow Rarebit, Braised Shin, Crisp Purple Kale, Salt Baked Artichokes

BASS
Creamed Leeks, Potato and Marjoram Terrine, Fish Red Wine Jus

'LEMON ICE CREAM SANDWICH'

THACKERAYS CHRISTMAS PUDDING
Vanilla and Brandy Crème Anglaise, Winter Berry Compote

DARK CHOCOLATE PAVE
Baked Yogurt, Passion Fruit

ORANGE AND THYME VACHERIN
Curd, Olive Oil Cake, Vanilla Ice Cream

BRITISH AND FRENCH CHEESES
Artisan Biscuits, Quince Jelly, Truffle Honey, Chutney

SELECTION OF ARTISAN TEAS OR COFFEE
Hot Mince Pies