

Christmas Day Lunch 2022

150.00 per person

50.00 supplement to include our recommended wine pairing

SPARKLING APERITIF

12.50

MULLED WINE BELLINI

mulled wine reduction, topped with champagne.

APERITIF

11.50

MANHATTAN CAFÉ

bourbon, sweet vermouth, gentleman's bitters

DIGESTIF

8.95

COBNUT ANDALUSIAN

pedro ximenez & cognac laced with frangelico

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

PRE STARTER

DUCK LIVER PARFAIT

Soused Cucumber, Ventreche Bacon Crumb, Wafer

or

RED LENTIL AND SWEET POTATO PATÉ

Soused Cucumber, Peanut, Wafer

STARTER

PAN FRIED SCOTTISH HAND DIVED SCALLOPS

Roast Celeriac, Toasted Hazelnuts, Granny Smith Apple

SMOKED CORNFED CHICKEN, HAM AND LEEK PRESSING

Pickled Girolles, Vacherin Mont d'Or, Cauliflower, Truffle

BUTTERNUT SQUASH AND SAGE VELOUTÉ

Berwick-Upon-Tweed Crab, Butternut Tortellini, Capers

ARTICHOKE BARIGOULE ✓

Pommes Écrasées, Capers, Confit Shallot

MAIN COURSE

THACKERAY'S ROAST NORFOLK BRONZE TURKEY

Goose Fat Roasted Potato, 'Pigs in Blanket', Honey Glazed Piccolo Parsnips, Crushed Root Vegetables, Creamed Cabbage, Cranberry Jus

BBQ CHAR SIU MONKFISH

Citrus Glazed Chicory, Goat's Curd, Edamame Beans

KENTISH VENSION SADDLE

Venison Sheppard's Pie, Confit Crapaudine Beetroot, Kohlrabi, Douglas Fir

WILD MUSHROOM AND TRUFFLE PITHIVIER ✓

King Oyster Mushroom, Cavolo Nero, Soy and Mushroom Sauce

PRE DESSERT

HOT CHOCOLATE MOUSSE

Honeycomb, Pistachio, Pineapple

DESSERT

THACKERAY'S CHRISTMAS PUDDING

Tonka Bean and Brandy Crème Anglaise, Winter Berry Compote

ROAST BANANA SOUFFLÉ

Kalamansi Sorbet, Caramelized White Chocolate Sauce

DARK CHOCOLATE MARQUISE

Salted Caramel, Hazelnut Praline, Poached Clementines, Mandarin Sorbet

SELECTION OF BRITISH AND FRENCH CHEESES

Artisan Biscuits, Fig, Truffle Honey, Chutney

MINCE PIES & COFFEE