

Christmas Day Lunch 2023

150.00 per person

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

STARTER

HAND DIVED SCOTTISH SCALLOPS

Pressed Ventrèche Bacon, Truffled Celeriac, King Oyster Mushroom

DUCK LIVER PARFAIT

Soused Cucumber, Shallots, Kentish Pear, Nigella Seed Wafer

JERUSALEM ARTICHOKE SOUP ✓

Dolcelatte, Roast Fig, Radicchio

GUINEA FOWL TERRINE

Walnut Ketchup, Plum, Poached Beetroot

MAIN COURSE

STUFFED NORFOLK FREE RANGE TURKEY

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

PAN FRIED ATLANTIC HALIBUT

Salt Baked Celeriac, Winter Truffle, Smoked Potato and Egg Yolk Raviolo

KENTISH VENISON SADDLE

Haunch Suet Pudding, Roast Beetroot, Cocoa Nib Jus

CAULIFLOWER KIEV ✓

Black Garlic, Cavolo Nero, Poached Duck Egg,
Warm Red Onion and Chickpea Salad

PRE DESSERT

SWEET SPICED DOUGHNUT

Bergamot and Lemongrass Curd

DESSERT

THACKERAY'S CHRISTMAS PUDDING

Vanilla and Brandy Crème Anglaise, Winter Berry Compote

DARK CHOCOLATE AND BANANA SOUFFLE

Whiskey Chocolate Sauce

PISTACHIO PANNACOTTA

Honeycomb, Gingernut, Clementines, Tonka Bean Ice Cream

SELECTION OF BRITISH AND FRENCH CHEESES

Artisan Biscuits, Apple Chutney

MINCE PIES & COFFEE