

Christmas Day Lunch 2024

150.00 per person

SPARKLING APERITIF

12.50

MULLED WINE BELLINI

mulled wine reduction, topped with champagne

APERITIF

11.50

NoLIta

vodka, lillet, white port

DIGESTIF

11.50

MILLIONAIRE'S OLD FASHIONED

toast infused rye whisky, salted caramel. Dark chocolate bitters

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
Butternut Arancini, Sage, Aged Parmesan

KENTISH VENISON TARTARE
Confit Duck Egg, Wood Sorrel, Pommery Mustard, Onion Seed Wafers

ROAST CELERIAC SOUP ✓
Maple Glazed Turnips, Pickled Shallot, Sea Purslane

SMOKED DUCK PRESSING
Dolcelatte, Candied Walnuts, Endive

MAIN COURSE

STUFFED NORFOLK BLACK TURKEY
Goose Fat Roasted Potatoes, Pigs in Blankets, Honey Glazed Parsnips,
Crushed Root Vegetables, Creamed Sprouts, Cranberry Jus

BUTTER POACHED HALIBUT
Gnocchi, Baked Jerusalem Artichoke, Truffle, Caviar Cream

FILLET OF BEEF
Thyme and Onion Layered Potato, Roast Mushroom,
Crisp Sweetbread, Marco Polo Sauce

CUMIN SPICED CAULIFLOWER ✓
Red Pepper Hummus, Crisp Kale, Pine Nuts, Dates

PRE DESSERT

LEMON
Meringue, Curd, Granita

DESSERT

THACKERAY'S CHRISTMAS PUDDING
Vanilla and Brandy Custard, Winter Berry Compote

BLACKBERRY 'CRUMBLE' SOUFFLE
Vanilla Custard

PASSION FRUIT DELICE
Caramelized White Chocolate, Mango, Coriander

SELECTION OF BRITISH AND FRENCH CHEESES
Artisan Biscuits, Apple Chutney

MINCE PIES