

Christmas Day Lunch 2025

150.00 pp

millionaire's old fashioned

toast infused rye whisky, salted caramel, dark chocolate bitters
11.50

pomegranate royale

pomegranate liqueur, champagne, molasses & seeds
13.50

belli-no

white peach and jasmine soda, peach purée
(alcohol free)
9.95

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

Bread and Table Snacks

Starter

Hand Dived Scottish Scallops,
compressed melon, iberico pork, turnip

Chicken and Leek Pressing,
gorgonzola, chestnuts, crisp cavolo nero

Baked Jerusalem Artichoke Soup,
'loaded' charlotte potato, chives, caviar

Smoked Eel and Plaice Terrine,
celeriac rémoulade, confit apple, verjus

Main Course

Norfolk Turkey,
roasted potatoes, 'pigs in blankets', honey glazed parsnips,
crushed root vegetables, creamed sprouts, cranberry jus

Roast Gigha Halibut,
tarragon dumpling, winter girolles, pearl onions, wild mushroom cream

Fillet of Beef,
roast chicory root, prune, winter truffle, bone marrow jus

Grilled King Oyster Mushrooms, ✓
yeasted celeriac purée, salt baked beetroot, barley

Pre Dessert

Passion Fruit and Mascarpone,
mango and passion sorbet

Dessert

Thackeray's Christmas Pudding,
brandy custard, winter berry compote

Apple and Blackberry 'Crumble' Soufflé,
blackberry soufflé, apple sorbet, vanilla sauce

Coconut and Tonka Bean Pannacotta,
pina colada sorbet, rum pineapple, pistachios

Selection of Cheeses,
artisan biscuits, apple chutney

Coffee & Mince Pie