

CHRISTMAS EVE LUNCH

STARTERS

YELLOW FIN TUNA CEVICHE Kohlrabi and Shiitake Dashi, Sesame, Lime and Ginger	16
PARMA HAM WRAPPED RABBIT SADDLE Baked Jerusalem Artichoke, Pickled Pear, Piemonte Hazelnuts, Truffle	14
HAND DIVED SCOTTISH SCALLOPS Pressed Ventrèche Bacon, Truffled Celeriac, King Oyster Mushroom	18
ROAST MALLARD DUCK Victoria Plum, Black Radish, Brioche, Leg 'Bonbon', Plum Sauce	15
HEN OF THE WOODS ⑤ Peas, Runner Beans, Garlic Potato	13
BETROOT AND BLUE CHEESE ✓ Beetroot 'Tartare', Horseradish, Wild Rice, Dolcelatte	13

MAIN COURSES

DEXTER BEEF FILLET Sweet and Sour Sand Carrots, Slow Cooked Asian Rib, Toasted Peanut, Summer 'Slaw', Chimichurri	42
ATLANTIC HALIBUT White English Asparagus, Pearl Onions, Sea Herbs, Razor Clam, Endive Salad, Tarragon and Pommery Mustard	34
KENTISH VENISON SADDLE Haunch Suet Pudding, Roast Beetroot, Cocoa Nib Jus	38
MONKFISH TAIL Charred Sweetcorn, Scottish Girolles, Black Garlic, Tempura Cheek	34
ROCKET GNOCCHI ⑤ Rocket and Hazelnut 'Pesto', Pommery Mustard, Pearl Onions	22
SATAY CAULIFLOWER ✓ Pak Choi, Carrot and Cumin, Peanut Crumb	24
STUFFED NORFOLK FREE RANGE TURKEY Goose Fat Roasted Potato, 'Pigs in Blankets', Honey Glazed Piccolo Parsnips, Crushed Root Vegetables, Creamed Cabbage, Cranberry Jus	26

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DESSERTS

DARK CHOCOLATE AND GINGER TORTE ⑤ Cocoa Nib and Almond Florentine, Blackberry Sorbet	10
ROAST BANANA SOUFFLE Kalamansi Sorbet, Bay Leaf Crème Anglaise	13
TONKA BEAN AND WHITE CHOCOLATE PARFAIT Caramelized Apple, Toffee, Toasted Bread Ice Cream	11
COCONUT SET CREAM 'Honeycomb', Rum Pineapple, Raisins, Mango and Passion Fruit Sorbet	11
THACKERAY'S CHRISTMAS PUDDING Vanilla and Brandy Cream, Winter Berry Compote	12
CHEESE SELECTION 5 Cheeses, Apple Chutney, Sesame Crackers	15

AFTER DINNER

COFFEE, TEA & SWEET TREATS

5

Selection of Coffee and artisan Teas served with home-made Petits Fours

KOPI LUWAK *'the world's rarest coffee'*

25

Sumatran Mandailing Kopi Luwak is processed naturally by Palm Civet cats; at night Civets gorge themselves on the extremely rare Arabica Coffee Cherries, selecting only those at their optimum ripeness. The ingested berries are then naturally processed during the digestive process. The resulting beans are cleaned and lightly roasted, resulting in a uniquely rich and smooth coffee.

SPIRITS, LIQUEURS, STICKYS & AFTER DINNER COCKTAILS

Please ask to see a bar list for our full selection of after dinner drinks