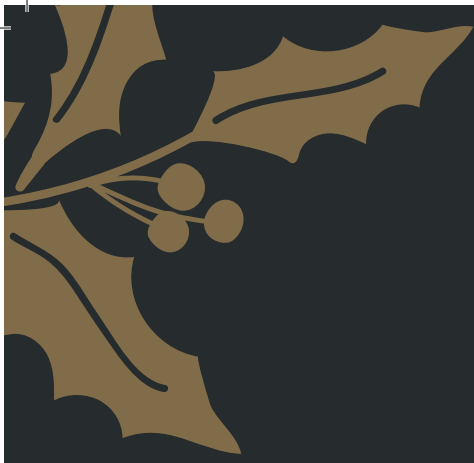




LOBSTER
& GRILL





Christmas Day



Glass of sparkling Crémant De Loire Brut & piquant mixed olives on arrival

STARTERS

Lobster velouté en-croûte with black truffle

3 Jersey rock oysters served with champagne shallot vinegar, lemon & rye bread

Goose & Foie gras rillettes, onion chutney, gherkins & radish, served with grilled baguette

Pan-seared diver caught scallops, bbq pressed pork belly, Bramley apples & crackling

Twice baked Gruyère cheese soufflé, endive & walnuts salad (v)

Selection of smoked fish, halibut, tuna, mackerel, salmon, eel, served with samphire & capers

Endive tart Tatin, caramelised Jerusalem artichokes & pickled wild mushrooms (v)

MAINS

Pan-seared sea bass fillet, buttered spinach & crab butter

Loin of venison, stuffed savoy cabbage, parsnip purée & cassis & dark chocolate sauce

Aged beef fillet Rossini, black truffle, foie grass & Madeira sauce

Spinach, chestnut, squash & wild mushroom wellington, chive butter sauce (v)

Pot-roast bronze turkey, duck fat potatoes, glazed chestnuts, and red cabbage
(Sprouts, sage stuffing, pigs in blankets, cranberries, cauliflower gratin, cooking juices)

All main courses served with seasonal vegetables & potatoes

DESSERTS

Selection of farmhouse cheese board, served with selection of chutney, walnuts, figs, grapes &

Crackers (5) (Taylor's Late Bottled Vintage Port 75cl £45)

Christmas pudding & brandy custard

Dark & white chocolate champagne mousse, mango & raspberry compote

Clementine crème brûlée

Apple tart au-fine with calvados ice-cream

Coffee

Champagne chocolate truffles courtesy of Paul-Wayne Gregory

Mince pies

£95 PER PERSON

Children up to 12 charged at £50, babies eat free

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added
If you have any allergy, please notify your waiter prior placing the order

