



FESTIVE MENUS

2026



Menus are available on from 21 November, 2026 – 30 December, 2026

To note, all menus are designed for sharing - 6 person minimum.

An expertly curated wine pairing, selected by our Michelin-starred Wine Director, Tara Ozols, is available upon request.

Pre-order required.



FESTIVE MENU

£110/PP

TO START

Roasted Jerusalem artichokes, coffee, whipped tofu, quinoa & parsley
Burrata, pumpkin & chestnut
Seabass carpaccio & citrus dressing
Game Terrine & mostarda

TO FOLLOW

Beetroot gnocchi pesto
Roast Turkey, Stuffing & Vin Jaune Sauce
Seared Fillet of Loch Duart salmon, Saffron Sauce, Mussels

SIDES

Crushed potatoes & shallots
Brussels sprouts
Honey glazed parnip, marjoram

DESSERT

Christmas pudding with brady sauce
Chocolate fondant with caramel icee cream





FESTIVE MENU

£150/PP

TO START

Roasted Jerusalem artichokes, coffee, whipped tofu, quinoa & parsley
Burrata, pumpkin & chestnut
Game Terrine & mostarda
Scallop, black truffle & bread sauce

TO FOLLOW

Beetroot gnocchi, pesto
Roast Turkey, Stuffing & Vin Jaune Sauce
Steamed turbot, citrus beurre blanc, trout roe
Grilled Lamb, roasted apple purée, sage demi-glace

SIDES

Crushed potatoes & shallots
Brussels sprouts
Honey glazed parsnip, marjoram

Tagliolini, parmesan cream & white truffle supplement(3grs): £50

DESSERT

Christmas pudding with brandy sauce
Chocolate fondant with caramel ice cream
Montblanc

