



3 COURSE FESTIVE DINING

STARTER

Butternut squash & marjoram soup,
parmesan beignet

Barbary duck & duck liver galantine,
fig chutney, toasted sour dough

Smoked salmon, blini, pickled cucumber
salad, crème fraiche, avruga caviar

Twice baked stilton soufflé, golden
beetroot "carpaccio", walnut praline

Lobster, crayfish & avocado cocktail,
bloody Mary crème fraiche, rye bread

MAIN

Roast breast & leg of bronze turkey,
chestnut stuffing, brussel sprouts, roast
potatoes, cranberry sauce

Char-grilled fillet steak, dauphinoise
potatoes, roast bone marrow, parsley
crumb & puree, Madeira sauce

Roast fillet of halibut, smoked carrot puree,
kale, brown shrimps & capers

Jicama open ravioli, artichoke puree,
King oyster mushrooms, hazelnuts,
dashi & earl grey tea

DESSERT

Madison Christmas pudding,
brandy custard

Williams pear poached with Christmas
spices, almond cake & honey

Pumpkin pie, cinnamon cream
cheese & maple syrup

Cherry mousse with chocolate
crumble & eggnog biscuit

Baked Normandy Camembert
with quince jelly

NOVEMBER

FESTIVE LUNCH £45 PER PERSON
FESTIVE DINNER £55 PER PERSON

DECEMBER

FESTIVE LUNCH £60 PER PERSON
FESTIVE DINNER £70 PER PERSON