



FESTIVE VICTORIA MENU

£35 per person

HORS D'OEUVRES

Jerusalem artichoke soup

truffle Chantilly cream

Bayonne ham

Celery remoulade, aged balsamic

Heritage beetroot

honeyed goats' cheese with ruby leaves, toasted hazelnuts

ENTREES ROAST & GRILL

Roasted courgettes VG

red pepper ratatouille, baby basil

Roast Kelly Bronze turkey

braised red cabbage, roasted root vegetables, roast potato, pigs in blanket

Seabass papillote

Jerusalem artichoke, cherry tomato, Fennel salad

DESSERTS

Christmas pudding

crème anglaise

Crème caramel

vanilla cream caramel

Farmhouse cheeses

selection of pasteurized cheeses, crackers

£5 supplement

(VG) - suitable for vegan requirements / (VE) - suitable for vegetarian requirements.

For allergies and dietary requirements, please speak to your waiter before ordering.

Please be aware that traces of allergens used in the kitchen maybe present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.