

christmas day

thursday 25th december

300 per person

first course

green chickpea hummus
served with pitta and crudités

heirloom beet carpaccio
avocado purée, flavours of tartare

orkney sea scallop tartare
shiso, kohlrabi, plum sesame

second course

black truffle pizza
three cheese, farm egg

goma-ae

dorset crab toast
green chilli, dill, lemon aioli

third course

roast norfolk bronze turkey,
traditionally garnished
*chestnut stuffing, braised red cabbage,
roast parsnips, pigs in blankets,
roast potatoes, carrot & swede purée,
brussels sprouts with smoked bacon,
bread sauce, turkey jus*

steamed native lobster
*sweet & spicy black pepper condiment,
herbs, lemon-braised fennel*

dessert

meyer lemon tart
blood orange sorbet

christmas pudding
brandy sauce

bûche de Noël
toasted almond sorbet

executive chef benjamin boeynaems
chef jean-georges vongerichten

please inform us of any allergies and/or dietary requirements.
all prices are inclusive of vat at the current rate.
a discretionary service charge of 15% will be added to your bill.