

# christmas day

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thursday 25<sup>th</sup> 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*

**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.