



## CHRISTMAS DAY LUNCH 2025

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### AMUSE BOUCHE

Cauliflower Cheese Custard Crumble & Apple Jam Tart (V)  
*Apple Salad*

### STARTERS

Cornish Crab & Lobster Doughnut  
*Crab Hot Sauce, Sour Cream & Oscietra Caviar*

Scottish Smoked Salmon  
*Crème Fraiche, Soda Bread, Capers*

Winter Game Broth Minestrone  
*Liver Pate on Toast*

Wagyu Beef Rump Carpaccio  
*Tuna Sauce, Pickled Mustard Seeds Pecorino*

### MAINS

Baked Lobster Thermidor  
*Lobster Spaghetti*

Roast Rib of Aged Angus Beef  
*Yorkshire Pudding, Bone Marrow Gravy, Horseradish*

Roast Norfolk Turkey Crown & Leg  
*Stuffing, Pigs in Blankets, Turkey Gravy*

Vegetarian Nut & Lentil Roast (V)  
*Broccoli Cheese, Yorkshire Pudding, Vegetable Gravy*

### TRADITIONAL CHRISTMAS DAY SHARING SIDES – Chef's Selection

### DESSERT

Bluebird Guinness Steamed Christmas Pudding (V)  
*Custard*

Black Forrest Christmas Mousse (V)  
*Kirsch Chantilly Hazelnuts*

Passion Fruit Baked Alaska (V)  
*Coconut Sorbet*

British & French Cheese Selection  
*Grapes, Quince, Crackers*

Coffee & Mince Pies (V)

**£165 Per Person**

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day. 14.5% discretionary service charge will be added to your bill. Prices include VAT.