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# CHRISTMAS CELEBRATION MENU

DECEMBER 25, 2024

## CANAPÉS

Gruyère Gougères, Black Truffle

Crab and Lobster Vol-au-Vent

Smoked Salmon Blinis, Beluga Caviar

Prawn Spring Roll with Spiced Honey

## STARTER (choice of)

Celeriac, Hazelnut & Black Truffle Soup

Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette

Pumpkin & Chestnut Agnolotti, Sage Butter

Seared Orkney Scallops in the Half Shell, Garlic & Chilli Butter

Roasted Foie Gras, Toasted Brioche, Cranberry Sauce

## MAIN COURSE (choice of)

Whole Roast Norfolk Bronze Turkey with Sage and Onion Stuffing

Filet Mignon of Australian Wagyu Beef, 6oz

Grilled Cornish Dover Sole, Béarnaise Sauce

Champagne & Truffle Risotto, Aged Parmesan

*All Served With Honey-Roasted Carrots and Parsnips, Wagyu Roasted Potatoes, Pigs in Blankets, Bread Sauce, Brussels Sprouts and Chestnuts, Braised Red Cabbage*

## DESSERT (choice of)

CUT Christmas Pudding Soufflé, Brandy Custard, Tonka Bean Ice Cream

The Chocolate One, Layered Chocolate Mousse, Feuilletine Crunch, Gianduja Chocolate Sauce

Granny Smith Apple Crumble, Custard, Tahitian Vanilla Ice Cream

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**£300 PER PERSON**

(excluding wine and champagne)

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Our menu contains allergens. If you have a food allergy or intolerance, please let a member of the restaurant team know on placing your order. Prices include VAT and exclude 15% service charge.