
CHRISTMAS CELEBRATION MENU

DECEMBER 25, 2024

CANAPÉS

Gruyère Gougères

Crab and Lobster Vol-au-Vent

Smoked Salmon Blinis, Caviar

Steak Tartare Bites, Winter Truffle

STARTER (choice of)

Celeriac, Hazelnut & Black Truffle Soup

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

Chestnut Agnolotti, Parmesan, Winter Truffle

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

Queensland Australian Wagyu, either Filet Mignon, New York Sirloin or Ribeye Steak

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

Granny Smith Apple Crumble, Candied Almonds, Tahitian Vanilla Ice Cream

Basque Cheesecake, Cranberry & Tangerine Compote

Valrhona Chocolate Bar, Hazelnut Praline Crunch, Wolfgang Puck Signature Chocolate Sorbet

Sticky Toffee Medjool Date Cake, Orange Marmalade, Clementine Gelato

£300 PER PERSON

(excluding wine and champagne)

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.