

Christmas À La Carte Menu 2025

An exclusive celebration of culinary elegance and seasonal joy

CHRISTMAS STARTERS

An indulgent prelude to your festive feast

Seafood Selections

1. Scallop Carpaccio – White Port Gel, Oscietra Caviar, Gold Leaf
2. Hand-Dived Scallop – Celeriac Remoulade, Black Truffle Beurre Blanc
3. Lobster Consommé – Roasted Chestnut Ravioli, Sage Brown Butter
4. Smoked Halibut – Celery Root Velouté, Apple and Horseradish Snow
5. Langoustine Thermidor – Emmental Foam, Tarragon
6. Hamachi Crudo – Yuzu Kosho, Blood Orange, Avocado Mousse
7. Smoked Salmon and Avocado Verrine
8. Prawn and Crab Cocktail
9. Tuna Tataki – Sesame Crust, Ponzu Gel, Pickled Daikon
10. King Prawn Tempura – Wasabi Mayonnaise, Pickled Ginger

Meat and Poultry

1. Duck Liver Parfait – Spiced Pear Chutney, Sauternes Jelly, Brioche
2. Foie Gras Torchon – Quince Purée, Toasted Pain d'Epices
3. Venison Tartare – Juniper and Gin Cure, Pickled Chanterelles
4. Pressed Terrine of Guinea Fowl – Confit Leg, Pistachio and Winter Truffle
5. Roasted Quail Breast – Pomegranate Glaze, Toasted Hazelnut
6. Duck Rillettes
7. Mini Yorkshire Puddings – Beef and Horseradish
8. Chicken and Leek Galantine – Tarragon Emulsion
9. Smoked Pigeon Breast – Blackberry Gel, Cocoa Nib Crumb
10. Glazed Pork Belly – Apple Purée, Crackling Crisp

Vegetarian and Vegan

1. Heritage Beetroot – Whipped Goat's Cheese, Candied Walnut, Beetroot Sorbet
2. Egg in Egg – Truffled Custard, Parmesan Foam, Crispy Serrano
3. Artichoke Barigoule – Confit Lemon, Toasted Almonds, Manchego
4. Chestnut Soup – Foie Gras Tortellini, Brown Butter and Sage
5. Burrata – Roasted Cherry Tomatoes, Basil Oil
6. Beetroot and Goat's Cheese Panna Cotta
7. Roasted Chestnut and Mushroom Pâté (V)
8. Heirloom Carrot Lox Tartare (V)
9. Wild Mushroom and Tarragon Tart (V)
10. Vegan Celeriac and Apple Remoulade (V)

Soups and Purées

1. Butternut Squash and Sage Soup (V)
 2. Leek and Potato Soup
 3. Jerusalem Artichoke Velouté
 4. French Onion Soup – Gruyère Crouton
 5. Cream of Celeriac – Hazelnut Oil
 6. Roasted Parsnip and Apple Soup (V)
 7. Spiced Carrot and Coriander Soup (V)
 8. Cauliflower and Truffle Purée
 9. Sweetcorn Velouté – Chive Oil
 10. Miso and Ginger Broth – Enoki Mushrooms, Tofu (V)
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CHRISTMAS MAIN COURSES

*A celebration of the season's finest centrepieces
All main courses include seasonal accompaniments*

Meat and Game

1. Dry-Aged Rib of Beef – Roasted on the Bone, Red Wine Jus, Yorkshire Puddings
2. Honey and Spice Glazed Gammon – Heather Honey, Spiced Pear and Cider Chutney
3. Roasted Turkey Roulade – Lemon and Thyme Stuffing, All the Trimmings
4. Venison Wellington – Wild Mushroom Duxelles, Juniper and Red Wine Reduction
5. Herb-Roasted Rack of Lamb – Mint Crust, Port and Redcurrant Jus
6. Duck à l'Orange – Orange Gastrique, Confit Leg Croquette
7. Porchetta with Fennel and Lemon – Garlic, Wild Fennel, Sage and White Wine Gravy
8. Guinea Fowl with Black Truffle – Vin Jaune Sauce, Fresh Black Truffle
9. Moroccan-Spiced Lamb Shoulder – Ras el Hanout, Jewelled Couscous, Yogurt Sauce
10. Slow-Braised Ox Cheek – Parsnip Purée, Red Wine and Star Anise

Fish and Seafood

1. Whole Roasted Salmon – Crab and Herb Crust, Beurre Blanc
2. Pan-Seared Sea Bass – Brown Shrimp and Caper Butter
3. Halibut Fillet – Champagne Sauce, Samphire
4. Monkfish Tail – Chorizo Crust, Saffron Cream
5. Grilled Turbot – Fennel and Orange Salad, Dill Oil
6. Miso-Glazed Black Cod – Pickled Cucumber, Sesame
7. Lobster Thermidor – Cognac Cream, Gruyère Gratin
8. Baked Trout en Croûte – Spinach and Mushroom Duxelles
9. King Prawn and Scallop Skewer – Garlic Butter, Lemon Zest
10. Seafood Bouillabaisse – Rouille and Croutons

Vegetarian and Vegan

1. Vegan Beef Wellington (V) – Beetroot, Chestnuts, Mushrooms, Lentil Pâté
 2. Chestnut, Mushroom and Ale Pie (V) – Shortcrust Pastry, Creamy Vegan Gravy
 3. Stuffed Butternut Squash (V) – Puy Lentils, Hazelnuts, Cranberries
 4. Truffled Pumpkin Arancini Cake (V) – Saffron Risotto, Wild Mushroom Reduction
 5. Wild Mushroom and Chestnut Risotto (V) – Truffle Oil
 6. Vegan Shepherd's Pie – Root Vegetable Mash, Rich Lentil Base
 7. Cauliflower Steak – Romesco Sauce, Toasted Almonds (V)
 8. Vegan Moussaka – Aubergine, Lentils, Cashew Béchamel
 9. Roasted Romanesco – Preserved Lemon, Tahini Dressing (V)
 10. Vegan Stuffed Cabbage Rolls – Spiced Rice, Tomato and Herb Sauce
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CHRISTMAS DESSERTS

The perfect finale to your festive feast

Classic and Contemporary

1. Chestnut and Chocolate Yule Log – Chestnut Cream, Dark Ganache, Edible Gold
2. Spiced Pear and Almond Tart – Frangipane Base, Warm Cinnamon Syrup
3. Sticky Toffee Pudding – Brandy Caramel, Clotted Cream or Custard
4. Cranberry and White Chocolate Cheesecake – Vanilla Base, White Chocolate Curls
5. Panettone Bread and Butter Pudding – Orange Zest, Amaretto Cream
6. Raspberry and Champagne Trifle – Champagne Custard, Silver Pearls
7. Christmas Pudding Ice Cream Bombe – Spiced Ice Cream, Dark Chocolate Shell
8. Mulled Wine Poached Figs and Honey Panna Cotta – Fragrant Figs, Ginger Crisp
9. Baked Alaska – Spiced Sponge, Meringue, Brandy Ice Cream
10. Chocolate and Hazelnut Delice – Gold Leaf, Praline Crunch

Vegan Delights

1. Vegan Chocolate Orange Tart – Silky Dark Chocolate, Crisp Vegan Pastry
 2. Vegan Sticky Toffee Pudding – Dates, Coconut Sugar, Dairy-Free Caramel
 3. Vegan Mince Pie Crumble Bars – Spiced Fruit Filling, Shortbread and Crumble
 4. Vegan Gingerbread Layer Cake – Moist Ginger Sponge, Spiced Frosting
 5. Vegan Black Forest Gateau – Cherry Compote, Whipped Coconut Cream
 6. Vegan Apple and Cinnamon Strudel – Flaky Pastry, Vanilla Sauce
 7. Vegan Chocolate Mousse – Aquafaba, Espresso Dust
 8. Vegan Lemon and Blueberry Cheesecake – Cashew Cream, Almond Crust
 9. Vegan Spiced Pumpkin Pie – Maple Glaze
 10. Vegan Coconut and Mango Panna Cotta – Passionfruit Coulis
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