



## Christmas Eve Menu

- 3 courses, a glass of Sekt on arrival, mini Stollen & celebratory Christmas cracker -  
**£75 per person**

### Starters

Smoked duck breast  
*cranberry & truffle relish, orange candied zest*

Beetroot cured salmon  
*crisp shallot rings, yuzu crème fraîche, dill*

Crisp jumbo prawns  
*mango & papaya slaw, chipotle sauce, lime*

Roasted vegetables & goat cheese (V)  
*watercress, hazelnuts, honey mustard dressing*

Chestnut cream soup (V)  
*croutons*

### Mains

Roasted free range turkey  
*sage stuffing, pigs in blankets, roast potatoes & root vegetables, cranberry sauce*

28 days dry aged Scotch beef fillet & seared duck liver  
*truffle mashed potato, Port wine jus*

Grilled halibut  
*orange, pistachio, rocket, white chocolate beurre blanc*

Venison "Baden Baden"  
*Brussels sprouts, Spätzle, poached pear, lingonberries, juniper jus*

Schupfnudel & wild mushroom (V)  
*hand rolled potato noodles, celeriac purée, butter sauce, fresh winter truffles*

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### Whole slow roast free range goose\*

*braised red cabbage, baked apple, dumplings, spiced orange sauce  
serves 4 to 6 people*

*\*Please pre order at least 48 hours in advance. A supplement will be applicable.*

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### Desserts

Christmas pudding parfait  
*gingerbread, orange confit*

Lemon cheesecake  
*mulled fruits, cinnamon ice cream*

Black Forest trifle  
*cinnamon sponge, chocolate mousse, cherries, Kirsch cream*

Layered chocolate & peanut butter mousse  
*chocolate brownie cookies, vanilla ice cream*

Farmhouse cheeses  
*selection of pasteurized and unpasteurized cheeses, apple chutney*

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This menu is subject to change. In case of allergies and dietary requirements, please speak to your waiter before ordering.  
Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.  
A discretionary 12.5% service charge will be added to your bill. All prices include VAT