



Christmas Day Menu

- 3 courses, a glass of Sekt on arrival, mini Stollen & celebratory Christmas cracker -
£85 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

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.*

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

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