christmas day

friday 25th december

300 per person

first course

green chickpea hummus
served with pitta and crudités

heirloom beet carpaccio
avocado purée, flavours of tartare

orkney sea scallop tartare
shiso, kohlrabi, plum sesame

second course

black truffle pizza
three cheese, farm egg

goma-ae
winter greens, sesame dressing, furakake

dorset crab toast
green chilli, dill, lemon aioli

third course

roast norfolk bronze turkey
traditionally garnished

steamed native lobster
sweet & spicy black pepper condiment, herbs, lemon-braised fennel

dessert

lemon meringue tart
meyer lemon sherbet

christmas pudding
brandy sauce

christmas yule log
chocolate cake, toasted marshmallow meringue

executive chef benjamin boeynaems
chef jean-georges vongerichten

please inform us of any allergies and/or dietary requirements.
all prices are inclusive of vat at the current rate.
a discretionary service charge of 15% will be added to your bill.