

CHRISTMAS EVE

We believe in the power of community,
collaborating with local and independent
suppliers to source fresh, quality produce
for our menus.

SMALL PLATES

HOUSE BEETROOT-CURED CHALK STREAM TROUT,
HORSERADISH CREAM, CUCUMBER & MOOLI SALAD

DUCK LIVER PARFAIT, KUMQUATS, CHERRY &
SAVOURY GRANOLA

PAN-SEARED SCOTTISH SCALLOP, MAPLE-CURED
BACON, PINE NUT

CHEESE SOUFFLÉ, WILD ROCKET SAUCE **V**

GAME TERRINE, FIG RELISH, GRILLED
SOURDOUGH

JERUSALEM ARTICHOKE SOUP, POPCORN &
TRUFFLE **VG**

LOBSTER & CRAB TORTELLONI, CHARRED LEEK,
SHELLFISH BISQUE

MAIN PLATES

SAGE-ROASTED TURKEY BREAST BALLOTINE,
PIGS IN BLANKETS, POTATO ROSTI, ROASTED
SPROUTS, MAPLE-GLAZED PARSNIPS, CARROT
PURÉE, TURKEY JUS

HAY-SMOKED VENISON LOIN, BRAISED RED
CABBAGE, CHESTNUT BREAD DUMPLING, GRAND
VENEUR SAUCE

SPICED ALE-BRAISED OX CHEEK, HEATHER
HONEY-ROASTED CARROT, POTATO PURÉE, BEER
SAUCE

PUMPKIN TORTELLONI, SPICED VELOUTÉ,
SAGE, PICKLED WALNUT

POACHED MONKFISH, CLAMS, FORAGED SEA
VEGETABLES, VERMOUTH VELOUTÉ

FETA & ROOT VEGETABLE PITHIVIER, ROASTED
SPROUTS, GLAZED PARSNIPS, CARROT PURÉE &
PORCINI MUSHROOM JUS **VG**

SEABASS, CELERIAC & BARLEY RISOTTO, CEPES
BEURRE NOISETTE

PUDDING PLATES

STICKY TOFFEE PUDDING WITH BUTTERSCOTCH
SAUCE & VANILLA ICE CREAM **VG**

HONDURAN MAYAN RED CHOCOLATE FONDANT,
CRANBERRY ICE CREAM **V**

CARAMELIA MOUSSE, POACHED QUINCE
& GIN BERRIES

PANETTONE PUDDING, CLEMENTINE CUSTARD **VG0**

CHEESE SELECTION **V**

Our menu contains allergens. If you have any food or drink intolerances or allergies,
please let a member of the team know before placing your order. Please note - we are
a cashless venue and all prices include VAT at the local stipulated rate.
A discretionary service charge of 12.5% will be added to your bill.

V suitable for vegetarians | **VG** suitable for vegans | **VG0** vegan option available

THE GALLERY

