

Warm Baked Sourdough (V)  
Salted English butter  
4.25 (482 kcal)

# CHRISTMAS

## Four-Course Menu

52.95

Martini Olives (VE)  
Fresh lemon, thyme, extra virgin olive oil  
4.75 (221 kcal)

### Cocktails

#### Porn Star Martini

Absolut Vanilla Vodka, Malibu  
passionfruit, shot of Prosecco,  
passionfruit  
10.95

#### Strawberry Daiquiri

3-year-old Havana Rum,  
strawberry purée, lime juice, sugar  
syrup, strawberry  
10.50

#### Mojito

3-year-old Havana Rum, lime juice,  
sugar syrup, crushed mint topped with  
soda, lime, mint  
10.50

#### Passionfruit Reviver

Passionfruit purée, vanilla syrup,  
Franklin & Sons ginger beer, orange  
wedge  
8.50 (0.0%Alc)

### First-Course

#### Glamorgan Sausage

Caerphilly cheese, leeks, tomato vinaigrette

#### Salt Baked Beetroot Salad (VE)

Candied walnuts, merlot vinegar, dressed leaves

### Second-Course

#### Classic 1970's Prawn Cocktail

Sauce Marie Rose, fresh lemon, brown bread  
& butter

#### Game Pie

Woodland mushrooms, roasting juices

#### Heritage Tomato Salad (V)

Mozzarella, extra virgin olive oil, fresh basil  
(Vegan alternative available)

### Third-Course

#### Roast Free-Range Turkey

Served with all the trimmings, bread sauce,  
cranberry, roasting juices

#### Beef Wellington

Maxim's mushrooms, puff pastry, buttered leaf  
spinach, watercress, Madeira sauce

#### Rump of Moorland Lamb

Dauphinoise potatoes, petits pois à la  
française, Dijon mustard, chives, red wine jus

#### Roasted Root Vegetable & Bean Cassoulet (VE)

Pomodoro, herb crust

#### Grilled Red Mullet

Sage beignets, buttered leaf spinach, sauce vierge

### Fourth-Course

#### Traditional Plum Pudding (V)

Brandy sauce

#### Clawson Cheese Plate (V)

Fruitcake & sherry syrup

#### Poached Pear

Vanilla set cream

#### Poached Seasonal Fruits in Sparkling Wine

Speak to your server for today's flavours

### Digestif\*

A selection of coffees from  
Musetti

A selection of teas from  
Teapigs

Espresso  
Martini

Irish  
Coffee

\*Additional charges apply

Wm P.W.X

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients.

All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate.

Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.



SAMPLE

# CHRISTMAS

## Five Course Menu



MARCO PIERRE WHITE

ESTD 1961