

CHRISTMAS DAY



GLASS OF VEUVE CLICQUOT
YELLOW LABEL

PUMPKIN & TRUFFLE VELOUTÉ

mushroom duxelle

STARTERS

SHRIMP & LOBSTER COCKTAIL gem lettuce, bisque jelly

VENISON TARTAR pickled walnut, hazelnut, egg yolk

HERITAGE BEETROOT

pear, pickled mustard seed

DRESSED CRAB cucumber, apple, trout roe

MAINS

BEEF WELLINGTON

Parma ham, potato purée, spinach, Madeira sauce

ROAST TURKEY

pork stuffing, pigs in blankets, turkey sauce

WILD HALIBUT fennel, Champagne sauce, Oscietra caviar

RICOTTA GNUDI celeriac, wild mushroom, winter truffle

S I D E S for the table

ROAST POTATOES

CARROTS & PARSNIPS BRUSSEL SPROUTS

garlic & thyme

caraway roasted

dijon, parmesan

SAUCES cranberry, turkey gravy

DESSERTS

APPLE TART TATIN
spiced ice cream

TOWNHOUSE CHRISTMAS PUDDING pistachio, almond, brandy sauce

BITTER CHOCOLATE GANACHE clementine, burnt orange ice cream

SEASONAL CHEESES dried fruit chutney, crackers

MINI MINCE PIES

The price is inclusive of VAT at 20%. Discretionary service charge of 12.5% will be added to your bill.

Should you have any allergies or dietary restrictions, please notify your server and we will guide you through the menu.