

## CHRISTMAS DAY

5 COURSE SET MENU / 95 €

MOËT CHANDON ON ARRIVAL  
CANAPES

### STARTERS

SMOKED AUBERGINE SOUP  
*with white truffle*

DUO OF ROASTED SCALLOP AND CARABINERO  
*with wasabi foam and wakami seaweed*

WILD GAME TERRINE OF PARTRIDGE, DUCK AND VENISON  
*with foccacia toast and pear chutney*

SMOKED DUCK CARPACCIO  
*mulled wine reduction, fig and date salad with roasted chestnuts*

GIN AND TONIC BRAMBLE SORBET

### MAINS

ROASTED NORFOLK BLACK TURKEY  
*with duck fat potatoes, cranberry stuffing and seasonal vegetables*

GALICIAN RIBEYE (500g)  
*grilled with duck fat potatoes and seasonal vegetables*

PAN ROASTED STONEBASS  
*with sautéed snap peas, fava beans, baby purplette potatoes and conchas fina*

SWEET POTATO GNOCCHI (V)  
*with sun dried tomato, olive, dried fig, sage and chestnut butter sauce*

### DESSERTS

TRADITIONAL CHRISTMAS PUDDING  
*with brandy sauce*

APPLE BAVARIAN  
*with cocoa granola crumble*

PASSION FRUIT CHEESECAKE

*We cannot guarantee the absence of any traces of nuts or other allergens.  
Please advise a member of staff if you have any dietary requirements.*

