

Christmas Day Tasting Menu

Amouse Bouche

Pigs in blankets Wooburn Common saddleback, maple cured bacon jam
&
Oak smoked salmon, dropped scone, oyster and dill mayo
Wine pairing suggestion; Christmas champagne cocktail

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Turkey and Trimmings

Goosnargh pate, bread cannelloni, pickled cranberries, pine nut stuffing
Wine pairing suggestion; Gewurztraminer 'Tradition' Jean Baptiste Adam 2015

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Prawn ' & ' Cocktail

Halibut, prawn and lobster volute, Champagne Bellini foam
Wine pairing suggestion; Puligny Montrachet Dom. Jean Pascal 2014

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City of London Old Tom gin and tonic granita, spiced clementine

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Roast Beef

Hereford beef fillet, dripping potato, baby root vegetables
Wine pairing suggestion; Malbec Synthesis The Blend 2012 (only 6000 bottles produced)

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Festive Trifle

Green tea jelly, pistachio sponge, orange and custard
Wine pairing suggestion; Pedro Ximenez sherry

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Chequers Christmas Pudding

Wine pairing suggestion; Lacrima di Morro D'alba passito 2013

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Cheese and Crackers

English artisan cheeses
(£5 supplement)

Seven course menu £95 per person, with. wine pairing £50 supplement.

Available for lunch from 12:00am to 6:00pm.

Some dishes may not be suitable for dietary requirements, please do advise our knowledgeable team.

All wines are subject to vintage variation.

A discretionary gratuity of 10% will be added to the total bill. 20% VAT is included in all prices.