



CHILDREN'S CHRISTMAS DAY MENU

6 courses | £55 per person

AMUSE BOUCHE

Cheese croquettes

STARTERS

Hand-cut rigatoni, choice of: pomodoro | butter | cacio e Pepe

Minestrone soup, hearty bean & vegetable

Mozzarella bites, tomato dip

MAINS

Bronze Feathered turkey, sausages, cranberry sauce, gravy GF

Grilled salmon, garlic roasted potatoes, seasonal vegetables GF

Smash burger, brioche, pickles, mustard, mayo, crispy fries

*All mains served with winter roots, Brussels sprouts,
roast potatoes, & a bean & cavolo nero cassoulet*

PRE - DESSERT

Ice cream sandwich GF

DESSERT

Warm chocolate soup, puffed rice, nutmeg, cherry ice cream GF

Ice cream

PETIT FOURS

Quince pate de fruit VE

V Vegetarian | VE Vegan | GF Gluten Free

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added.

All prices inclusive of VAT. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.

