

FESTIVE DINNER

Served in The London Carriage Works

On arrival

A glass of Villa Sandi Prosecco Spumante

Starter

Pressed ham and chicken, brioche, pear, walnut, sorrel (gf*)

Cured salmon, beetroot, treacle, turnip, shallot (gf)

Celeriac and green apple velouté, pistachio, chives (ve, gf)

Wild mushroom and chestnut risotto, tarragon, vegan parmesan (ve, gf)

Main

Sage roasted turkey, heritage carrots, goose fat roasted potatoes, pigs in blankets, lemon and cranberry stuffing (gf*)

15-hour braised beef cheek, fondant potato, black kale, winter squash, beef jus (gf)

Beetroot, red onion and spinach Wellington, whipped potato, grilled broccoli (ve)

Seared salmon, crayfish and fennel chowder, white radish, dill (gf)

Bowls of goose fat roasted potatoes (ve), honey and sage roasted roots (ve*) and Brussels sprouts will be served to your table.*

*Extra bowls for two to share can be ordered at **£6 per bowl***

*Pigs in blankets **£6 per bowl***

Pudding

Traditional Christmas pudding, vanilla and brandy anglaise, sticky fig (ve, gf*)

A selection of three cheeses, quince jelly, candied walnuts, apple and sultana chutney (v, ve*, gf*)

Spiced pumpkin pie, clementine, cinnamon ice cream (v, gf*)

Black Forest parfait, sour cherries, chocolate soil (v, gf)

Add coffee and petits fours

£7

Monday to Thursday | £59.50 per person

Friday and Saturday | £64.50 per person

Monday to Saturday 6pm - 10pm

Available Friday 29 November - Monday 30 December 2024. Excludes 25 December

Our winter à la carte menu will be available in The London Carriage Works.

(v) vegetarian. (ve) vegan. (gf) gluten free. * indicates that the dish can be adapted.