

Christmas Lunch Menu 2025

£70 per head

(Monday-Friday Lunchtime Only)

Minimum 12 people

A glass of Champagne or Christmas Cocktail (non alc) on arrival

starters

Chicken and Vegetable Gyozas, Black Vinegar

Crispy Brie Croquettes, Lingonberry, Endive, Red Grapes, Walnuts,
Chervil, Lime Maple Dressing

Beetroot Carpaccio, Feta, Toasted Pine Nuts,
Aged Balsamic, Baby Basil

Tuna Tartare, Avocado, Chili, Shallots, Black Sesame, Lime,
Feuille de Brick Tacos

mains

Grilled Goat's Cheese Salad, Warm Caramelised Endive, Fresh Pear,
Toasted Hazelnuts, Pomegranate, Baby Herbs

Grilled Tuna Steak, Sweet Potato Chilli Mash, Green Beans,
Ginger Lime Dressing, Sesame

Roast Turkey, Sausage Sage Stuffing, Bacon, Roast Sprouts, Roast Potatoes,
Parsnips, Bread Sauce, Gravy, Cranberry

7oz Seared Highland Fillet Steak, Chips, Rocket, Béarnaise

pudding

Eton Mess OR Coconut Yoghurt Eton Mess

Chocolate Mousse, Hazelnut Crumb, Extra Virgin Olive Oil, Sea Salt

Christmas Pudding, Brandy Cream

Cheese Board ~ Oxford Blue, Waterloo, Taleggio, Driftwood Goat's,
Quince, Crackers

10.5 % suggested service charge will be added to your bill.

If you suffer from a food or nut allergy please let your waiter know before placing your order.