

### CHAMPAGNE

	125 ml / BOTTLE	
Prosecco Luna Argento, Treviso DOC Brut NV	9.00	42.00
Collet, Brut NV	11.00	56.00
Collet Rose, Brut NV	12.00	64.00
Ruinart, Brut NV	15.00	78.00

### STARTERS

Langoustine bisque  
Venison & pork terrine, prune  
Smoked sea trout, soda bread, lemon  
Acorn squash, celeriac, Fosseyway Fleece

### MAINS

Organic Norfolk bronze turkey, stuffing, cranberry sauce  
Turbot, shrimps, sea beet, shellfish dripping  
Roast fillet of beef, bone marrow potato, truffle  
Wild mushroom Wellington

### DESSERTS

Christmas pudding, whiskey sauce  
Apple pie, cinnamon ice cream  
Chocolate bauble, prune, armagnac  
Gingerbread, butterscotch, Jersey cream  
Cropwell Bishop Stilton, fruit cake

Mince pies  
Salted caramel truffles

**PORT 75ml/Bottle**

Warres Otima Tawny 7.00/45.00  
Graham's Ruby Six Grapes 7.50/45.00  
Graham's Late Bottled Vintage 8.50/65.00

**DESSERT WINE 75ml/Bottle**

Sauternes La Fleur D'or, France 14 (375ml) 8.00/35.00  
Chateau Rayne-Vigneau, Sauternes, 1er Cru, France 15 (500ml) 55.00  
Tokaji 5 Puttonyos, Sauska, Hungary 13 (375ml) 10.00/65.00

v-suitable for vegetarians, pb-plant based suitable for vegans, gf-suitable for gluten free. Please let us know if you have any allergies. A discretionary service charge of 12.5% will be added to your bill.

No flash photography in the restaurant.

**CHRISTMAS DAY 2020**