

CHRISTMAS DAY

CHEF'S SELECTION OF SNACKS

Pork sausage roll & pickled walnut, Crab tartlet,
Buckwheat blini & caviar, Mushroom & truffle tart, Treacle sourdough & onion butter

Served with a glass of Champagne Bollinger, Special Cuvée or a mocktail

STARTERS

CHESTNUT SOUP

Confit duck and madeira

ROAST ORKNEY SCALLOP

Jerusalem artichoke, trompette mushrooms

SMOKED SALMON

Cucumber, fennel, lime

VEAL SWEETBREAD

Celeriac, hazelnut, Périgord truffle

MAINS

ROAST NORFOLK BRONZE TURKEY

Chestnut stuffed leg, gravy

HEREFORD BEEF FILLET

Onion purée, mushroom ragout, black truffle

WHOLE DOVER SOLE

Lemon, caper and parsley butter

SALT BAKED CELERIAC

Remoulade, Périgord truffle

*Served with all the traditional trimmings,
roast potatoes, sautéed Brussels sprouts, cranberry braised red cabbage,
glazed parsnips and carrots and pigs in blankets*

DESSERTS

YULE LOG

CHRISTMAS SHERRY TRIFLE

ONE ALDWYCH CHRISTMAS PUDDING

Brandy sauce

VANILLA PANNA COTTA

Lime & ginger poached pear, coconut sorbet

PETIT FOURS

Passion fruit and apricot truffles

Mince pies with brandy butter

3 | 5 | 140 for children