

PALM COURT

CHRISTMAS EVE

Poached native Lobster tail, bottarga, palm heart and
Mary Rose (£12 supplement)

Burratina from la Latteria, pickled walnuts, fig and endive salad

Smoked duck leg, King Oyster mushrooms, puy lentils, mustard dressing

Gravlax of salmon, beetroot, fennel and orange salad



Buccleuch beef fillet, Pommes Anna, sprout tops, Alsace bacon and
Madeira sauce (£12 supplement)

Shropshire white chicken, savoy cabbage, chestnuts, cranberry and lovage
stuffing

Scottish halibut, woodland mushrooms, sage polenta, champagne beurre
blanc

Pumpkin tortellini, delica fondant, truffle and toasted pine nut pesto



Selection of British and French Farmhouse Cheeses

Quince and seeded crackers



(£30 supplement)



Cranberry and Opalys wreath, pistachio ice cream

Dulcey cream, fig and blackcurrant confit, crunchy sable


Christmas pudding ice cream, warm mince pie and brandy sauce

Pear and almond tart, caramelised almonds
and sorbet  



Petit fours and chocolates

£90

 vegetarian

 Gluten Free

 vegan

If you have any food allergies or intolerances, please let us know before you order.
As allergens are present in our kitchen and some of our ingredients
have 'may contain' warnings, we cannot guarantee menu items will
be completely free from a particular allergen.

Adults need around 2000 kcal a day. All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill.