

PALM COURT

CHRISTMAS DINNER

Selection of canapés



Poached native Lobster tail, bottarga, palm heart and Mary Rose 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





Buckleuch beef fillet, Pommes Anna, sprout tops, Alsace bacon and Madeira sauce
Shropshire white chicken, braised 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

£175

 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.