

PALM COURT

CHRISTMAS LUNCH

Delica pumpkin and Vacherin Mont D'Or velouté

Roast chestnut and sherry velouté 



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



Hand dived Scottish Scallops, Oscietra caviar and Champagne sauce

Roasted Cep and celeriac pithivier, Perigord truffle



Bucleuch beef rib to share, braised cheek,
Yorkshire pudding, grilled grelot onions

Roasted turkey crown, maple glazed chipolatas, sage onion stuffing

Spiced crusted cauliflower steak,
roasted chestnut, parsnip and apple purée

Isle of Gigha halibut, leek fondue, samphire, Veronique sauce



Sides and Sauces for the table

Roast potatoes, mini Yorkshire, Brussel sprouts,
buttered carrots, braised red cabbage,
bread sauce, cranberry sauce, horseradish



Selection of British and French Farmhouse Cheeses

Quince and seeded crackers

(£30 supplement)





Dessert

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

£290

 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.