

Warm Baked Sourdough (V)
Salted English butter
4.50



Martini Olives (VE)
Fresh lemon, extra virgin olive oil
4.75

CHRISTMAS

Menu

Five-Courses & Arrival Drink 124.00

Amuse-bouche

Glamorgan Sausage (V)
Caerphilly cheese, leeks, tomato vinaigrette

Starters

Classic 1970's Prawn Cocktail
*Sauce Marie Rose, fresh lemon,
brown bread & butter*

Beef Tea
English dumplings, soft herbs

Salt Baked Beetroot & Goat's Cheese Salad (V)
*Candied walnuts, Merlot vinegar
(Vegan available upon request)*

Tartlette of Mushrooms Maintenon (V)
Soft boiled hen's egg, hollandaise

Mains

British Reared Roast Turkey
*Served with all the trimmings, bread sauce,
cranberry, roasting juices*

Beef Wellington
*Maxim's mushrooms, puff pastry, buttered
leaf spinach, watercress, Madeira sauce*

Grilled Red Mullet
*Sage beignets, buttered leaf spinach,
sauce vierge*

Creamy Polenta (V)
*Woodland mushrooms, buttered leaf spinach,
aged Italian hard cheese, extra virgin olive oil*

Chimichurri Glazed Baked Cauliflower (VE)
*Roasted Piccolo tomatoes, Koffmann chips,
extra virgin olive oil*

Puddings

Traditional Plum
Pudding (V)
Brandy sauce

Rich Bitter Chocolate
Mousse (V)
*Crème Chantilly,
hazelnut nougatine*

Mr Coulson's Sticky Toffee
Pudding (V)
*Vanilla ice cream,
toffee sauce*

Ice Creams &
Sorbets (V/VE)
*Speak to your server
for today's flavours*

To Finish

Espresso Affogato (V)
Vanilla ice cream, Musetti coffee

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.





CHRISTMAS

Menu



MARCO PIERRE WHITE

ESTD 1961