

## CHRISTMAS DAY MENU

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Vacherin Mont d'Or gougères

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Angler beer bread, caramelised yeast & malt butter

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Pumpkin, Fourme d'Ambert and walnut tart

Prawn & squid ink cracker, smoked cod's roe & Espelette pepper

Crispy pig's head, BBQ apple & cranberry ketchup

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### **Dorset Crab**

green apple, avocado, wasabi

### **Native Lobster Ravioli**

chicory, Japanese citrus, yuzu

### **Roast Challans Duck**

braised red cabbage, glazed parsley root, bubble & squeak

### **Cranberry**

Iranian pistachio cream, orange, "100's & 1000's"

### **Chocolate Tart**

panettone, rum & raisins, honey

Christmas pudding truffle

Chocolate mince pie

Clementine & Kampot pepper

150.00

Prices include VAT at the prevailing rate.

A discretionary 15% service charge will be added to your total bill.

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

Adults need around 2000 kcal a day.