

Brasserie

BOXING DAY SHARING MENU

* Appetisers Served Family Style *

FRESHLY SHUCKED OYSTERS
MIGNONETTE, LEMON

BURRATA
ROASTED PUMPKIN, CRANBERRY GRANOLA, BLACK TRUFFLE

ROASTED BEETROOT SALAD
GOAT CHEESE CREME, ROASTED PINE NUT

SMOKED TROUT & CREME CHEESE TERRINE
PINK PEPPERCORN, PRESERVED LEMON, DILL

* Middle Course *

ROASTED CHESTNUT SOUP
BENTON'S BACON, POMEGRANATE, CHIVE

* Mains *

STEAMED TURBOT FILLET
BLACK TRUFFLE & HERB CRUSTED

OR

FROM THE CARVING TROLLEY
WHOLE ROASTED TURKEY
MAPLE & SPICE GLAZED TURKEY BREAST

* Sides *

STUFFING
CRANBERRY CHUTNEY
MASHED POTATOES, GRAVY
CREAMED SAVOY CABBAGE, BENTON'S BACON
ROASTED ROOT VEGETABLES, MAPLE SYRUP

* Desserts Served Family Style *

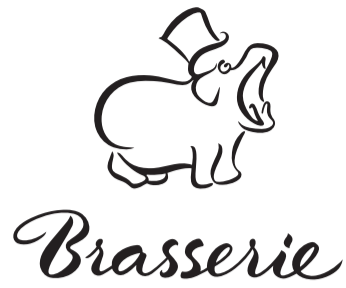
BREAD PUDDING
VANILLA & CINNAMON SAUCE, RAISINS

GINGERBREAD TRIFLE
MASCARPONE, MARINATED BERRIES

WHITE CHOCOLATE CAKE
AMARETTO, ROASTED PEAR, THYME

750/PER PERSON
INCLUDING A GLASS OF SPARKLING TEA





BOXING DAY VEGETARIAN SHARING MENU

* Appetisers Served Family Style *

BURRATA

ROASTED PUMPKIN, CRANBERRY GRANOLA, SAGE

ROASTED BEETROOT SALAD

GOAT CHEESE CREME, ROASTED PINE NUT, BLACK TRUFFLE

CARAMELISED ONION & ARTICHOKE TART

CANDIED WALNUT, CRANBERRY JAM, FETA

ROASTED CELERIAC SALAD

ARUGULA, FRIED CAPERS, PECAN

* Middle Course *

ROASTED CHESTNUT SOUP

MOREL MUSHROOMS, POMEGRANATE, CROUTONS

* Mains *

IMPOSSIBLE BEEF WELLINGTON

WINTER SPICE, PORT WINE

* Sides *

STUFFING

CRANBERRY CHUTNEY

MASHED POTATOES

CREAMED SAVOY CABBAGE

ROASTED ROOT VEGETABLES, MAPLE SYRUP

* Desserts Served Family Style *

BREAD PUDDING

VANILLA & CINNAMON SAUCE, RAISINS

GINGERBREAD TRIFLE

MASCARPONE, MARINATED BERRIES

WHITE CHOCOLATE CAKE

AMARETTO, ROASTED PEAR, THYME

750/PER PERSON

INCLUDING A GLASS OF SPARKLING TEA





Brasserie

BOXING DAY DRINKS PACKAGE

TWO HOURS FREE FLOW

* CHAMPAGNE *

BOLLINGER, SPECIAL CUVEE, BRUT, CHAMPAGNE, FRANCE NV

* WHITE *

GRILLO, GORGI TONDI BIANCO, COSTE A PREOLA, SICILY, ITALY 2022

* RED *

NERO D'AVOLA GORGI TONDI ROSSO, COSTE A PREOLA, SICILY, ITALY 2022

* COCKTAILS *

RUDOLPH'S NEGRONI

GIN, SLOE GIN, ROSSO VERMOUTH, BECHEROVKA, CAMPARI

CHRISTMAS COSMO

VODKA, PORT, MULLED CRANBERRY, LIME, COINTREAU, GINGER

FIR TREE VESPER

FIR TREE GIN, VODKA, LILLET, APRICOT

* SANTA'S FAVOURITES *

CHEF'S EGGNOG

AGED RUM, VANILLA, CREAM, MILK, EGG YOLK, SPICES

MULLED WINE

PINOT NOIR, ORANGE, DEMERARA, CHRISTMAS SPICES

HONEY MEAD (SERVED WARM)

MANUKA HONEY WINE

* ZERO ABV *

MULLED CRANBERRY

CRANBERRY, ORANGE, BEETROOT, HONEY, APPLE, SPICES

SAICHO SPARKLING TEA

JASMINE OR DARJEELING

420/PER PERSON

+120 FOR EACH ADDITIONAL HOUR

