

CHRISTMAS SPECIALS

ROBATA GRILL AND ROTISSERIE

Gambero Rosso Wild Red Prawns

Cherry-Wood-Smoked Loch Duart Salmon

Persian-Blue-Salt-Rubbed Cornish Turbot

Iberico Acorn-Fed Rack Of Pork

On the rotisserie

Flambé Devonshire Lamb Cannon

Sauces

Black winter truffle aioli | Timur berry chermoula | Goji berry and avocado salsa | Baerii caviar beurre blanc | Spiced tomato yuzu ponzu | Nori seaweed pil pil

CARVING STATIONS

Scottish Himalayan-Salt-Aged Heritage Rib Of Beef

Red-wine-infused Périgord black winter truffle sauce

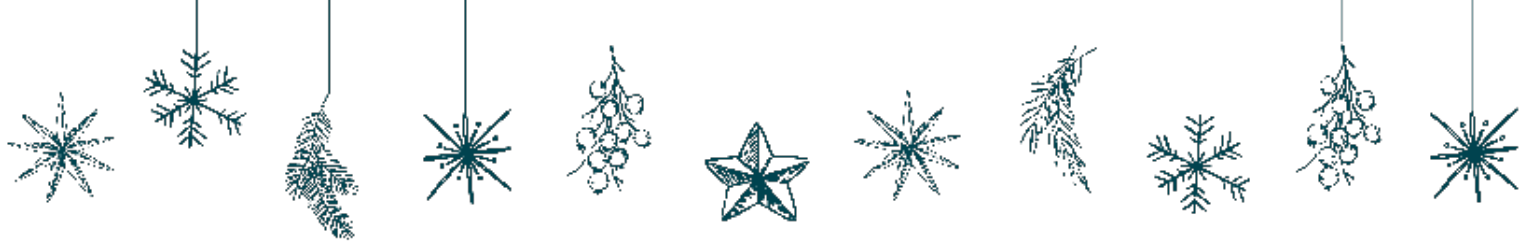
Smoked 'Bordier' Butter-Based Hanrox Free-Range Turkey

Hibiscus and cranberry sauce | White winter truffle bread sauce | Traditional gravy

Chestnut, Foraged Mushroom and Jerusalem Artichoke Pithivier

Piedmont hazelnut and Aceto di Barolo vinaigrette

If you have a food allergy or dietary requirement, please inform a member of the team prior to eating.
A discretionary 12.5% service charge will be added to your bill.



ITALIAN

24-Month-Aged Parmesan Wheel

Linguine | Truffle Pyrenees carbonara sauce | Cep mushroom | Sardinian bottarga

FRUIT DE MER STATION

Sourced from the British Isles.

Langoustines and Black Tiger Prawn Cocktail

Chilean King Crab Legs and Prince 'Maurice' Salad

Dressed Half-Tail Cornish Lobster With Oscietra Caviar

Native and Rock Oysters

With mignonette dressing

DELI

A selection of the finest British cheeses from local producer, No.2 Pound Street, and artisan cured meats from local farms. All served with seasonal chutneys, pickles and country-style breads.

Yorkshire Pheasant and Chestnut Terrine

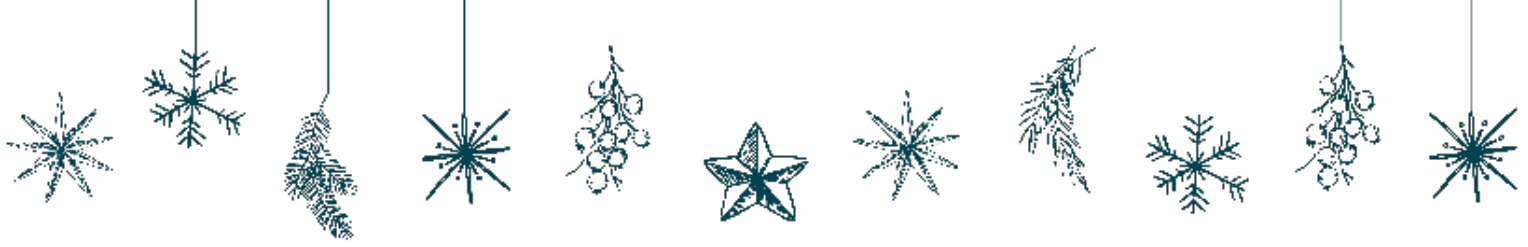
Scottish Venison and Pistachio Pie

Farmed Hot Smoked Rainbow Trout Rilette

Loch Duart Salmon

Cured in traditional German mulled wine

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ASIAN STATION

JAPANESE

Selection Of Maki Rolls, Nigiri and Sashimi

Native lobster | Keltic scallops | Farmed Cornish stone bass | Bluefin tuna | Black tiger prawns

Konro Barbecue

Wagyu ribeye skewer marinated in yakitori sauce

CHINESE

Traditional Peking Duck

Slow-roasted Aylesbury duck served with classic condiments

Lanzhou Noodle Soup

Hertfordshire beef | Wonton noodles

INDIAN

Tandoori

Punjabi spiced Welsh lamb chops | Atlantic king prawns marinated in masala Kashmiri spiced paneer | Peshwari naan

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DESSERTS

Traditional Christmas pudding with brandy sauce | Panettone bread and butter pudding | Clementine and white chocolate yule log | Champagne elderflower berry mousse | Almond and apricot stollen | Chestnut rose Mont Blanc | Pandoro | Pain d'épice

FOR SANTA'S LITTLE HELPERS

Santa's Roast

With seasonal vegetables

Holly Jolly Pizza

Please tell the chef which toppings you would like

Elf Express Skewers

Selection of meat and vegetable skewers

KIDS' DESSERTS

Chuckle Cheer chocolate fountain with sweets to dip in | Rudolph's chocolate mousse | Gingerbread pine cone | Candy canes | Jolly Jamboree lollipops

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