

Christmas Day Menu



EDMUND'S TURKISH DELIGHT

Grey Goose Essences White Peach & Rosemary vodka /
Lanique Spirit of Rose liqueur / rosemary & rose sherbert / lemon / soda

for the table

CAVIAR

hash brown, crème fraîche

BACON WRAPPED DATES 🌱

linguiça, Manchego, mustard

CHEESY POLENTA CROQUETAS 🌱 🍷

black truffle mayo

BEEF TARTARE

potato crisp, harissa oil, crispy shallots

choose one from each section

WILD MUSHROOM & TRUFFLE SOUP 🌱 🍷

tempura crisps

CURED TROUT

brioche toast, horseradish cream cheese, sweet pickled onion, dill

FOIE GRAS CRÈME BRÛLÉE

pork crackling, marmalade, brioche

KING PRAWNS 🌱

garlic butter, white wine, chilli



MUSHROOM & CAMEMBERT WELLINGTON 🍷

truffle mashed potatoes, kale, cranberry & mushroom gravy

LOBSTER GNOCCHETTI

spiced tomato bisque, mixed herbs

TURKEY DINNER WITH ALL THE TRIMMINGS

roast potatoes, parsnips, carrot purée, sprouts, pigs in blankets, cranberry sauce, gravy



STICKY MARMALADE ROLL 🍷

warm baked brioche, orange marmalade, vanilla ice cream

YULE LOG

chocolate & mint cake, mint ice cream, chocolate soil

PLUM PUDDING 🍷

plum cobbler, roasted plum ice cream



MINCE PIES

COFFEE & TEA

house selection

Corporate Chef Maxwell Terheggen



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.