

# CHRISTMAS DAY

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## MIRROR ROOM

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A glass of Ruinart Brut  
Chefs' selection of canapés

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Smoked salmon, dressed crab, compressed cucumber, avocado, bergamot dressing  
Roasted heritage beetroot, chicory, clementine, pickled walnut, mustard dressing  
Pressed terrine of confit guinea fowl, celeriac and apple remoulade, toasted hazelnut and truffle

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Ricotta cheese tortelloni, baby artichoke and truffle  
Caramelised cauliflower, curry oil, lilliput capers and golden raisin

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Roast bronze turkey, pigs in blankets, sage and onion stuffing, winter vegetables, goose fat roasted potatoes  
Venison loin, black cabbage, salsify, coffee and blueberry sauce  
Baked halibut in herb crust, mussels, steamed potatoes, confit fennel, champagne beurre blanc  
Roasted butternut squash, wilted spinach, celeriac purée, chestnuts and pomegranate

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Traditional Christmas pudding, candied orange, cognac custard  
Chestnut raspberry mont blanc  
Valrhona chocolate, cassis palet (v)

*Tea & Coffee | Mince pies*

*£275 per person*

*A 15% discretionary service charge will be added to your final bill  
If you have a food allergy or intolerance, please inform your server upon placing your order.*

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