A VERY LONDON

Christmas

## CHRISTMAS DAY MENU

FOUR COURSES £140PP
INCLUDING MINCE PIES, COFFEE/TEA & PETIT FOURS

UPGRADE TO A GLASS OF JOSEPH PERRIER BRUT £10PP | ADD WINE PARING £55PP

Starters

Duck liver parfait, smoked duck breast, spiced cranberry chutney, pickles, toasted brioche Chardonnay, Gravel Castle, Simpsons Wine Estate, Kent, UK

Poached Scottish salmon, baby potato salad, pickled beets, crab mayo, smoked caviar Albariño, Sobre Lías, Casal Caeiro, Rías Baixas, Spain

Spiced parsnip soup, sourdough croutons, hazelnuts, black winter truffle (pb)

Barons Lane red, New Hall, Crouch Valley, Essex, UK

Mains

Roast Norfolk bronze turkey, sage & onion stuffing, pigs in blankets, sourdough bread sauce, cranberry sauce, baby carrots, Brussels sprouts & chestnuts, duck fat roast potatoes, Madeira jus Château Beaumont, Haut-Médoc, France

Slow braised White Park beef cheeks, truffled mashed potatoes, kale, walnuts, red wine jus Saint-Joseph, La Source, Ferraton, France

Scottish halibut, samphire, crushed potatoes, creamed leeks, preserved lemon Chardonnay, Bramito, Castello della Sala, Antinori, Umbria, Italy

Wild mushroom & chestnut Wellington, port caramelised red cabbage, mushroom jus (pb)

Pinot Noir, La La Land, Victoria, Australia

Desserts

Traditional Christmas pudding, warm vanilla custard *LBV Port, Ferreira, Douro, Portugal* 

Spiced white chocolate & clementine verrine, whipped cream Tokaji Late Harvest, Oremus, Tokaj, Hungary

Blackberry Bakewell, salted oat crumb, blackberry ripple ice cream (pb)

Sauternes, La Fleur d'Or, France

Selection of ice creams and sorbets

Black Cow Cheddar; Stilton; Somerset Brie; chutney, grapes,

Pheese and Port

celery, crispbreads and a glass of Barros LBV Port, Portugal NV

Mini mince pies, guernsey cream, coffee /tea, Petit Fours

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