

Orrery

Christmas Day 2019

Amuse bouche

Salmon gravadlax, cucumber, wasabi avocado

Roasted cauliflower floret, celeriac, truffle

Seabass, wild mushroom, beetroot, horseradish, chive

Beef Wellington, pommes mousseline, Madeira sauce

Sweet Gorgonzola, apple chutney

Lemon posset, pineapple sorbet

Satsuma / Clementine

Menu 139.00

Wine Pairing 80.00

Premium Wine Pairing 160.00

A discretionary 12.5% service charge will be added to your bill. All prices include VAT

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness

Please note seasonal ingredients are subject to change before Tuesday 25th December 2018.