

# christmas day

£300 per person

## amuse

chestnut yaki onigiri  
*black truffle*

---

## starters

green chickpea hummus  
*served with warm pitta and  
market crudités*

mushroom quesadilla  
*jalapeño salsa*

orkney sea scallop tartare  
*shiso, kohlrabi, plum sesame*

## entrées

glazed honeynut squash  
*housemade ricotta, winter truffle*

dorset crab toast  
*green chili, dill, lemon aioli*

crispy dover sole tacos  
*aioli, cabbage, apple slaw*

## mains

tagliatelle pasta  
*winter black truffle fondue*

whole roast cauliflower  
*turmeric tahini, red zhug  
pistachio, date molasses*

roast norfolk bronze turkey  
*traditional garnishes*

## desserts

christmas pudding  
*brandy sauce*

yule log

meyer lemon tart  
*blood orange sorbet*

executive chef benjamin boeynaems  
chef jean-georges vongerichten

please inform us of any allergies and/or dietary requirements.  
all prices are inclusive of vat at the current rate.  
a discretionary service charge of 15% will be added to your bill.