



## CHRISTMAS DAY LUNCH

### STARTER

House-cured Smoked Salmon, crème fraiche, fennel  
Chicken Liver Parfait, mulled wine jelly, watercress  
Gromolo, globe artichoke, new potato salad 🌱

### MAIN

Turkey Crown, chestnut stuffing, pigs in blankets, gravy  
'Wigmore Wellington', shallot, red wine sauce (for two)  
Roasted Cod, cauliflower, curried leeks  
Three Root Vegetable Wellington, parsnip, fermented garlic, mushroom sauce 🌱

### SHARING SIDES AND SAUCES

Triple-cooked Bloody Mary roast potatoes, crispy sprouts, chestnuts,  
spiced red cabbage, honey and thyme glazed carrots,  
Yorkshire Puds, horseradish cream, bread sauce, cranberry sauce

### SELECTION OF NEAL'S YARD DAIRY CHEESE

Apple chutney and crackers  
Taylor's 20 year old Tawny (£11 supplement)

### DESSERT

Christmas Pudding, brandy sauce  
Caramelised spice-infused Pineapple, toasted meringue, cream  
Caramelised Almond and Chocolate Mousse, almond milk jelly 🌱

### CUP OF CHRISTMAS PUNCH

**£150**

*If you have any food allergies or intolerances, please let a member of our team know so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen.*

*Adults need around 2000 kcal a day. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.*

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 **vegan**