



CHRISTMAS DAY DINNER

AMUSE

Smoked Duck Tartelette
Pickled plum, winter truffle

Jerusalem Artichoke Tartelette
Pickled plum, winter truffle

STARTERS

Gin & Beetroot Cured Salmon
Compressed cucumber, citrus crème fraîche,
Oscietra caviar

British Burrata (V/VE)
Delica pumpkin, hazelnut pesto

Game Terrine
Black garlic, celeriac and truffle remoulade

TO FOLLOW

Pan roasted Isle of Orkney Scallop
Roasted salsify puree, Marcona almond

Pan Roasted King Oyster Mushroom "Scallop"
Roasted salsify puree, Marcona almond

MAINS

Appledore Farm Free Range Bronze Turkey
Sage & onion stuffing, pickled cranberries

Aged Beef Fillet
Heritage carrot, truffled potato gratin, jus

Poached Scottish Halibut
Fennel compote, clams

Root Vegetable Pithivier (VE)
Roasted celeriac jus

*All served with: Traditional Roast Potatoes, Chestnut Sprouts,
Braised Red Cabbage, Roasted Carrots & Parsnips*

PRE DESSERT

Banoffee Ice Cream Cone
Banana Sorbet
Salted caramel and honeycomb

DESSERTS

The Langham Christmas Pudding
Brandy custard and cream

Yuzu, Vanilla and White Chocolate Vacherin

Spiced Plum Pannacota (VE)
Fig and blackcurrant sorbet

PETIT FOURS

£260

