

Christmas Vegetarian menu 25th of December 2024

12noon to 3:00pm / 6pm to 10:00pm

£50 per person

Houmous Bouche

Cauliflower & taleggio cheese croquettes (E,G,Sd,M)

Starter

Black truffle maccheroncini & wild mushrooms (M,E,G)

Main

Cavolo Nero, pumpkin & chestnuts Wellington, frisee salad V (G,Ce,Sd)

Dessert

Spiced Christmas pudding, brandy custard & vanilla bean ice cream (M,G,E,N)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)
A discretionary 12.5% service charge will be added to your bill. All proceeds from service charge go to our team. All prices are inclusive of VAT

If you have any specific dietary requirements or allergy, please let your server know.

While we will do our very best to accommodate you,

Unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free