



Christmas Vegetarian Menu
25th of December 2025
12noon to 3:00pm / 5:30pm to 10:00pm

£55 per person

Houmous Bouche

Mini tartlet, Delicia pumpkin, parmesan & truffle ^(G, M)

Starter

Ravioli, ricotta & truffle ^(G, M, Ce, E)

Main

Wild mushrooms, Porcini & chestnuts Wellington,
honey glazed roast vegetables ^(G, M)

Dessert

Dark chocolate & cherry mouse, clementine sorbet ^(S)

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