



Christmas Vegetarian Menu

25th of December 2026

12noon to 3:00pm / 5:30pm – 9:30pm
£55 per person

Houmous Bouche

Red beetroot cone (G,Mu)

Starter

Tagliolini, butter & truffle (E,M,G,Ce)

Main

Porcini, mushroom & chestnut Wellington, honey glazed roasted vegetables
(G,M,E)

Dessert

Cherry & dark chocolate cake, clementine sorbet, warm caramel sauce (G,Sd,N,S)

OR

Affogato (M)

Limoncello & Non-alcoholic amaretto

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