

Christmas

Only available on the 25th

£85 PER PERSON | 12:30 - 16:00

INCLUDES A GLASS OF CHAMPAGNE ON ARRIVAL

PLEASE SELECT ONE DISH PER COURSE

STARTERS

ROASTED PARSNIP AND APPLE SOUP
confit goose leg, parmesan snow

CURED & SMOKED SALMON
citrus salad, keta yuzu dressing, nori dust

CARPACCIO OF CELERIAC
truffle cream, olive dust, young cress, sprout salad

MAINS

BAKED AND BASTED ORGANIC TURKEY
seasonal stuffing with winter foraged vegetables, crispy confit potatoes, creamed brussel sprout, cumberland chipolatas and traditional gravy

PAN FRIED FILLET OF MARINATED HALIBUT
chunky braised potato, charred onion textures, grape dressing

BAKED PUMPKIN, PARSNIP & JERUSALEM ARTICHOKEs
sea kale, leeks, celeriac cream, chestnut cream

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
brandy anglaise, chocolate chip ice cream

BITTER CHOCOLATE AND RASPBERRY TART
raspberry and orange sorbet

CHEF'S CHEESE SELECTION
fruit chutney, flavoured crackers

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING. A FULL LIST OF ALL ALLERGENS CONTAINED IN EACH DISH IS AVAILABLE ON REQUEST.

ALL PRICES ARE DISPLAYED IN GREAT BRITISH POUND (£)

SANDERSON
LONDON