



## NEW YEAR SPECIALS

### ROBATA GRILL

**Creedy Carver duck breast**

With shitake mushrooms and coffee sauce

**Stuffed baby squid**

With Japanese mountain rice

**South coast wild turbot**

Sancho pepper and squash kimchi

**Cornish red mullet**

Served on fregola sarda

**Rotisserie poussin**

Glazed with yuzu and honey

### CARVING STATIONS

**Classic beef Wellington**

40-day salt-room-aged Highland beef fillet, wrapped in Walled Garden spinach and mushroom duxelles finished with homemade puff pastry

**Raz el hanout-cruste Welsh lamb rack**

Served with raisin and cognac sauce

**Whole Dingley Dell suckling pig**

Garden rosemary, fennel and elephant garlic served with medlar jelly

**Loch Duart salmon coulibiac**

Filled with basmati rice, Burford egg and sautéed spinach

**Walled Garden root vegetable 'Wellington' (v)**

Filled with Jerusalem artichokes, Brazil nuts, shitake mushrooms and finished with Wiltshire black winter truffle

2,000 calories a day is used for general nutrition advice, but calorie needs vary. If you have a food allergy or dietary requirement, please inform a member of the team prior to eating. This is a sample menu. A discretionary 12.5% service charge will be added to your bill.



## FRUIT DE MER STATION

Sourced from the British Isles

### **Cornish lobster**

### **Scottish gin-poached langoustines**

### **Crab taramasalata**

### **Neapolitan octopus verrine**

### **Wild seabass ceviche**

Tiger's milk, chili

### **Freshly shucked native and rock oysters**

With a choice of shallot vinegar, Sicilian lemon,  
Avruga caviar or Asian-inspired salsas

## JAPANESE SUSHI STATION

### **Special sushi rolls**

Lobster roll, caterpillar roll, salmon tempura roll, seared scallops gunkan,  
avocado crunch roll, inari nigiri, kaiso seaweed roll

### **Nigiri**

Yellowtail, amaebi, aburi salmon, tuna temari, cured mackerel nigiri

### **Sashimi**

Scottish salmon, tuna tataki, butterfish tiraditos,  
seabass ceviche, halibut tiraditos

### **Trio Tacos**

Scottish salmon, tuna, Dorset crab

### **Selection of mini poke bowls**

## PASTA STATION

### **Homemade native lobster and crab ravioli**

With a Champagne lemon beurre blanc

### **Fresh pasta**

With your choice of ingredients and sauce finished with parmigiana reggiano  
or a Roman pecorino enhanced with Wiltshire black winter truffle,  
bottarga from Spain and Avruga caviar

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## INDIAN SATION

### **Hariyali kebab**

Chunks of chicken marinated with garden green spices finished in the tandoori oven

### **Punjabi tawa cod**

Grilled cod with garlic and Punjabi spices

### **Paneer tikka**

Indian cottage cheese marinated in tandoori masala

### **Lamb rogan josh**

Spicy lamb curry from Kashmir with fennel and ginger

### **Kerala prawn curry**

King prawns simmered in lemon-coconut gravy

### **Hyderabadi murgh biryani**

Succulent chicken, fragrant spices on a layer of fluffy rice

### **Keema gobhi**

Minced cauliflower with onion and tomato

### **Selection of naan breads**

Plain naan, butter naan, garlic naan

### **Basmati rice**

## DELI

### **A selection of the finest British cheeses from No. 2 Pound Street**

Served with local chutneys and country-style bread

### **Artisan cured meats**

Accompanied with homemade pickles, olives and figs

### **Sobrassada from Majorca**

En croûte with honey-glazed figs

### **Pressed Norfolk quail and ham hock terrine**

With Cumberland gel

### **Foie gras ballottine**

With pan d'épice crumb and Morello cherry jam

### **Worcestershire game pie**

With pistachio and pomegranate

### **Cranberry and orange-cured organic Scottish salmon**

### **Plant-based selection of charcuterie, cheeses and antipasti**

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## PASTRY

**Black forest taco**

**Caramelised mousse and apple compote with shortbread**

**Earl Grey crème brûlée**

**Caramelised hazelnut profiteroles**

**Gateau Saint-Honoré**

**Macarons selection**

**Strawberries and vanilla mille-feuille**

**Madeleines**

**Uji matcha eclairs**

**Floating island with vanilla Champagne sauce**

**Manjari chocolate financiers**

**Ice cream station**

**Winterberry trifle**

## HOT DESSERT

**Cherry clafoutis**

With vanilla sauce

## ICE CREAM AND SORBETS

**Baileys**

**Christmas pudding**

**Caramel and cinnamon**

**Champagne sorbet**

**Raspberry sorbet**

**Vegan vanilla**

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