



SAMPLE MENU - CHRISTMAS SPECIALS

ROBATA GRILL

Dry-aged hay-smoked Highland venison loin

With gin and blackberry sauce

Cornish lamb chops

Glazed with miso

Orkney scallops

Sake poached and served in the shell

Yorkshire wagyu beef skewers

With uni butter

Blue rope mussels

Served with seaweed butter

Rotisserie quail

Glazed with yuzu and honey

CARVING STATIONS

Whole bronzed turkey

Brined for 48 hours with seasonal spices, steamed and marinated in juniper sage and chestnut butter, served with traditional garnishes, including pigs in blankets, brussel sprouts, honey and mustard-roasted parsnips, duck fat-roasted potatoes, cranberry sauce, bread sauce and red wine jus

Line-caught monkfish

Baked in a Sicilian lemon and rosemary Himalayan salt crust

35-day salt-room-aged Highland rib of beef

Matured for 12 hours and served pink with roasted bone marrow and bordelaise sauce

Walled Garden root vegetable 'Wellington' (v)

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

V = Vegetarian

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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, seabream

Sashimi

Scottish salmon, line-caught tuna tataki, butterfish tiraditos, seabass ceviche

FRUIT DE MER STATION

Sourced from the British Isles

Cornish lobster

Scottish gin-poached langoustines

Crab taramasalata

Yuzu and miso-marinated tuna tatar

Dorset razor clams

Freshly shucked native and rock oysters

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

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

ASIAN STATION

Classic Peking duck

Chinese spiced roast duck, rice pancakes, fragrant sauce, vegetables and spring onion

The Hirshon Chinese roast suckling pig

Slow-roasted with Shaoxing wine, ginger, star anise and orange

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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 ballotine

With pan d'épice crumb and Morello cherry jam

Worcestershire game pie

With pistachio and pomegranate

Bourbon and beetroot-cured Scottish salmon

Plant-based selection of charcuterie, cheeses and antipasti

PASTRY

Tonka, raspberry and pistachio Paris-Brest

Baileys caramel and dark chocolate mousse bauble

Chestnut and hazelnut bûche de noel

Tahitian vanilla and coffee 'snowball'

Candied citrus panettone

Pain d'épices with The Grove honey

Icing-sugared pandoro

Black forest gateaux

Concord red fruit festive entremet

Almond marzipan stollen

Prune and Armagnac tart

Peppermint candy canes

Mince pies

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HOT DESSERT

12-month matured figgy pudding
With brandy butter and brandy sauce

ICE CREAM AND SORBETS

Baileys

Christmas pudding

Caramel and cinnamon

Champagne sorbet

Raspberry sorbet

Vegan vanilla

FESTIVE TREASURE TROVE

Salted caramel popcorn 'bark'

White chocolate and red fruit

Almond Swiss rochers

Mince pie truffles

Mixed spiced fudge

Sour cherries and white chocolate fudge

Cranberry and vanilla fruit pastels

Selection of festive bonbons



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