



45TH & 7TH

CHRISTMAS DAY

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All in Three Courses £60pp

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Moët & Chandon Champagne £15

Sloe Gin Fizz £14

Mulled Wine £11

E5 Bakery Hackney Wild Bread Whipped Miso Butter 

Edamame Spicy Chilli Bean  

Padron Peppers Sumac  

Three Cheese Croquette 3Pc, Truffle Ketchup, Parmesan 

Crispy Baby Squid Fermented Chilli Aioli, Radicchio 

Dressed Cornish Crab Assorted Micro Herbs, Yuzu Green Salsa 

Whipped Tofu & Smoked Aubergine Grapes, Walnut Duqqa, Fire Bread 

'Sambal' Tomato Mussels White Wine, Tomato, Lemon 

Roast Suffolk Pork Belly Quince And Apple, Crackling

Roast Dry Aged Beef Sirloin Horseradish Cream, Roasting Jus

Roast Turkey Breast Sage & Onion Stuffing, Cranberry

Beetroot Wellington Mushroom Duxelles, Red Wine Jus 

All roasts served with duck fat roast potatoes, glazed winter vegetables, Yorkshire pudding, pigs in blankets & roasting gravy. Beetroot wellington served with vegan roast potatoes, winter vegetables & red wine gravy

Mixed Baby Leaves Maple Miso Vinaigrette  

Skin-on Fries Mixed Herbs, Smoked Paprika 

Cauliflower Cheese Mature Cheddar, Crispy Breadcrumbs 

Extra trimmings when one Yorkshire pudding isn't enough

Burnt Cheesecake Strawberry Compote  

Yuzu & Clementine Christmas Trifle 

Icecream Or Sorbet Vanilla, Salted Caramel Ice Cream or Lemon, Raspberry Sorbet

 Vegetarian  Gluten Free  Vegan

If you have any allergies or dietary requirements, please inform a member of our team.

There will be a discretionary 12.5% service charge added to your bill. All prices inclusive of VAT.