



BOXING DAY DINNER in The Oak Room

Trio of Cured Salmon – Beetroot, Orange and Fennel Pollen, Gravadlax – treacle purée, horseradish crème fraîche, cucumber and dill gel

Half a Dozen Porlock Bay Oysters – chilli mignonette

Oak Smoked Breast of Duck Carpaccio – red chicory, crushed hazelnut, orange and cinnamon dressing

Goats Cheese Bon Bons – candied beetroot, beetroot essence



Roast Sirloin of English Beef – rare to medium, on the bone, carved from The Silver Trolley
– Yorkshire pudding, goose fat roast potatoes, hot horseradish sauce

Corn-fed Chicken Supreme wrapped in prosciutto, Pan Roasted – cep butter, wild mushroom fricassée

Roasted Rack of Lamb – cooked pink – lamb shoulder, minted pea purée, rosemary jus

Loch Duart Salmon Fillet Lattice – scallop, saffron farci
– Champagne caviar beurre blanc

Market Vegetables, New Potatoes



Dessert from The Trolley

English Cheeses from The Trolley



Coffee, Truffles

£85 per person
Subject to changes