



BOXING DAY LUNCH in The Oak Room

Wild Mushroom Soup – tarragon crème fraîche

Chicken and Duck Liver Parfait – hazelnut, prosecco jelly, toasted brioche

Bubble and Squeak Galette – poached Burford brown egg, Hollandaise sauce, crisp air dried ham

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



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

Baked Tamworth Ham on the bone – cranberry, clove and orange glazed, carved from The Silver Trolley
– Dijon crème fraîche sauce

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

Pan Roasted Fillet of Wild Sea Bass – buttered leeks and spinach, watercress sauce

Market Vegetables, New Potatoes



Dessert from The Trolley

English Cheeses from The Trolley



Coffee, Truffles

£110 per person
Subject to changes