



CHRISTMAS EVE DINNER  
The Oak Room  
Thursday 24 December 2020

**Pink Champagne and Canapés**

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**Demitasse Parsnip and Apple Velouté**  
herb croutons

**Duck Liver Parfait**  
red onion marmalade, date and walnut toast

**Pan-Fried Scallops**  
crispy pork, apple textures

**Gruyère Cheese Fritters**  
Thai jelly

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**Atlantic Whole Lobster Thermidor**  
cheese, mustard, Cognac and cream sauce, steamed basmati rice

**Seared Fillet of English Beef**  
caramelised shallot, pommes Anna, fine beans, cèpe sauce

**Pan-Fried Breast of Gressingham Duck**  
rhubarb vanilla purée, braised chicory, Lyonnaise potatoes, caramelised walnut crumb

**Butter-fried Tranche of Line-Caught Sea Bass**  
panache of green vegetables, minted potatoes

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**Dessert** from The Sweet Menu

**The George's Christmas Pudding, Christmas Pudding Ice Cream**  
Drambuie cream – brandy butter – rum sauce

**English Cheeses**

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**Coffee – Petits Fours**

£95 per person

SUBSTITUTIONS MAY BE MADE