



CHRISTMAS EVE LUNCH in The Oak Room

Partridge, Venison, Pistachio Terrine – five spice roasted beetroots

Severn & Wye Smoked Salmon, Hand Carved – blinis, caviar, lemon chive crème fraîche

Roasted Crown Prince Squash, Maple Velouté - pumpkin, sunflower seed pesto

Three Porlock Bay Oysters Rockafella – creamed spinach, breadcrumbs, baked



Pan-fried Honey Glazed Breast of Duck – spiced red cabbage, blackberry jus

Pan Roasted Breast of Guinea Fowl – roasted celeriac purée, cavolo nero, Burgundy jus

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

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

Market Vegetables, New Potatoes



The George's Christmas Pudding –
Brandy butter – Rum sauce – Drambuie cream

Dessert from The Trolley

Crêpes Suzette – Grand Marnier, caramelised beurre Suzette

English Cheeses from The Trolley



Coffee – Mini Mince Pie Tartlet – Truffles

£110 per person
Subject to changes