



CHRISTMAS DAY BRUNCH

BAKERY CORNER *V*

Bakery delights danish, croissant, brioche, olive focaccia, Marmite sourdough, baguette and lavosh

SALAD BAR *V*

Romaine lettuce, red oak leaf, arugula, endive, organic quinoa salad, asparagus, black truffle dijonnaise, winter tomato salad, olives, tender steam broccoli, pickled onion

SEAFOOD ON ICE

Freshly shucked French oysters, poached lobsters salad, King Crab legs, clams

CHARCUTERIE STATION

Assortment of Serrano, Iberico, Prosciutto ham, coppa

ARTISINAL CHEESE CORNER

Sainte-Maure de Touraine, mimolette, Comté, Gruyère, brie de meaux, Époisses, Coulommiers, Stilton, Reblochon, burrata, Gorgonzola, Ocelli al Barolo

FESTIVE SPECIALS

Slow-cooked Lake District venison carpaccio,
tonnato sauce

Charred smoked duck fillet, Sichuan chilli,
pickled cherries, burned cucumber

Celeriac and hazelnut terrine, bouillon gelee *VG*
Foie gras terrine, Tawny Port

Octopus alla Luciana, charred preserved lemon
Salmon tataki, cucumber and fennel salad,
horseradish cream

MAINS TO ORDER

(choose one item)

Beef en Croûte
Olive oil potato puree, honey glazed carrots, truffle jus

Rugh Estate Turkey Roulade
*Traditional stuffing, jus gras, parsnips and potato gratin,
cranberry sauce*

Chilean Seabass
*Rossini reserve caviar, lemon artichoke cream,
shellfish emulsion*

Delica Pumpkin and Amaretti Agnolotti
Black garlic and hazelnut pesto

Coffee Glazed Lake District Duck Breast
Leg sausage, cavolo nero, sweet potato

CHRISTMAS DESSERT ROOM

Selection of petite patisserie, Yule logs, artisanal panettone, chocolate fountain

£85 *per person,*

including a festive welcome cocktail from Hanover Bar and soft drinks.

Please note all prices include VAT at the current rate. A discretionary service charge of 15% will be added to your bill. Adults need around 2000 kcal a day. *GF* - gluten free, *VE* - vegan, *V* - vegetarian, *H* - healthy option, *NF* - nut free. While some dishes are prepared without nuts and are marked (*NF*), we cannot guarantee the complete absence of nuts or traces due to shared kitchen environments and potential cross-contamination. Please inform our team of any allergies or dietary requirements. *GF* and *VE* alternatives available upon request.