

Sample Christmas Day Garden Rooms

Tuesday 25th December

£95 per person/£45 per child aged 2-12

12 pm – 3.45 pm served in the Bingham Garden Rooms

Crayfish | native lobster
baby cucumber, prawns, citrus puree, jam lettuce, lobster crackling

Wild mushroom tortellini | fresh black truffle
chestnut veloute, herb oil, truffle custard cream, toasted seeds, celery cress

Corn-fed chicken | duck liver terrine
apple and quince compote, duck liver parfait, fruit brioche

Corn-fed free range turkey
pork and sage stuffing, smoked potatoes, roasted vegetables, cranberry
sauce, turkey gravy

Organic salmon | scallops dumpling
brown shrimp, green olives, smoked butter, Jersey royals, tomato salsa

Scottish grass-fed beef | ox cheek pie
yeast puree, roasted shallots, variegated kale, glazed baby carrots,
caramelised onion sauce

Chestnut and christmas pudding parfait
honeycomb, vanilla ice-cream

Trio of chocolate
bitter chocolate mousse, white chocolate parfait, chocolate ice cream

Cheese board
cheese crackers, grapes, fig and apple compote

Tea, coffee & mince pies

In order to provide the best service, please let us know of any dietary requirements you may have.

We kindly request that you keep to the table time reserved. Our return table time for Christmas Day is two hours and forty five minutes from the time the table is reserved from. This menu should be used as an example, as occasionally dishes and ingredients may vary. A discretionary 12.5% service charge is added to your final bill. We are committed to the Code of Best Practice on Service Charges and they are shared among employees.