

Sample Christmas Day Garden Room Menu

Monday 25th December

£95 per person /£45 children aged 5-12, children under 5 - no charge

12 pm – 3.30 pm served in the Bingham Garden Rooms

Native lobster – Dorset crab
heritage roasted tomatoes, saffron aioli, lettuce jam, lobster crackling

Corn fed chicken – black truffle terrine
quince compote, chicken liver and hazelnut parfait, fruit brioche

Wild mushroom croquettes – cep custard
chestnut veloute, herb oil, toasted seeds, celery cress

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

Organic salmon – scallops ravioli
braised leeks with shrimp beurre noisette, Jersey royal, parsnip puree,
bouillabaisse

Scottish grass fed beef – veal cheek
braised veal cheek tart, glazed carrots, yeast puree, roasted shallots, red
wine jus

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Christmas pudding trifle
cinnamon custard, hazelnut madeleines, vanilla ice-cream

Chocolate aero
glazed cherries, caramel 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.