



# THE DUKE OF SUSSEX CHRISTMAS DAY MENU

**3 COURSES - £95 PER PERSON**

*Pre-order only*

**ADD A GLASS OF CHAMPAGNE - £12 (MAKE IT A KIR ROYALE FOR +£3)**

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## **STARTERS**

Basque fisherman seafood soup, garlic & thyme croutons

Roasted winter pumpkin & burratina, toasted seeds and pomegranate, herbs

King oyster mushroom “scallops”, celeriac & toasted hazelnuts, chive oil (V)

Presa Ibérica “pastrami”, apple and fennel salad, pine nuts, pickled mustard seeds (VG)

## **MAINS**

Jamón wrapped turkey breast stuffed with pork, chestnut and sage, roasted potatoes, glazed carrots and parsnips, brussels sprouts, pigs in blankets, red wine gravy

Roasted three meat cannelloni, truffle & smoked cheese béchamel, wild mushrooms & jus

Roasted monkfish tail, romesco, charred leek and sprouting broccoli

Root veg and vegan wellington, roasted potatoes, maple glazed carrots and parsnips, brussels sprouts, mushroom gravy (VG)

## **PUDDINGS**

Christmas pudding, brandy butter

Chocolate, dulce de leche & hazelnut tart, clotted cream ice cream

“IDIAZABAL” Basque cheesecake, mixed berry compote

Grilled pineapple, vegan crème fraîche, coconut crumble (VG)

Selection of Spanish cheeses, quince, seeded cracker



Adults need around 2000 kcals a day. Scan the QR for allergen and kcal information, or ask a member of the team for more details. Items subject to change but allergen information via the QR code will be accurate.