



CHRISTMAS DAY MENU

£120 per guest

starters are served to share | choice of individual main course | individual dessert

PRE-DRINKS

Taittinger Brut Reserve; NV £17.8 (125ml) / £95 (750ml)

House Mulled Wine £7 + a shot of spiced rum £3

SNACK

seasonal bite to start

STARTERS TO SHARE

smoked duck, apricot & wild mushroom terrine, shaved truffle, brioche toast

Scottish scallops, celeriac purée, Champagne, caviar [gf](#)

burnt miso aubergine, garlic labneh, coriander oil, seeds, pomegranate [vg/gf](#)

CHOICE OF MAIN COURSE

roast turkey, apple & herb stuffing, creamed corn, cranberry sauce

[or](#)

Riding House Longhorn beef Wellington

[or](#)

grilled half lobster, oyster butter, caviar [gf](#) (limited stocks - pre-order early)

[or](#)

truffled portobello & sweet potato Wellington, porcini cream [vg](#)

roast potatoes, carrots, kale, sprouts, port gravy

DESSERT

Christmas pudding [v](#)

festive petit fours [v](#)

100% OF SERVICE CHARGE GOES TO THE TEAM - ALWAYS HAS, ALWAYS WILL