

LACQUER

ROOM

Christmas



STARTERS

Aubergine Ve
Grilled Aubergine, Sweet White Miso.

Scallops S
Pan-Seared Hokkaido Scallops, Braised Spring Onions, Truffles, Black Tobiko, and Chives.

Cold Angel Hair Pasta
Cold Angel Hair Pasta, Homemade Yuzu Sauce, Salmon Roe, Tempura Flakes, Chives, and Black Tobiko.

Ham Hock Terrine N
Chestnut, Foie Gras, Cranberry Sauce.

MAINS

Butter-Aged Scottish Filet
Scottish Filet, Purple Sweet Potato, Mashed Garlic, Black Garlic Jus, Carrots.

Roast Turkey Breast
Dauphinoise Potato, Cranberry Jus, Oriental Pea Sprout.

Roast Wagyu Beef (Supplement £15)
Yorkshire Pudding, Duck Fat Roast Potatoes, Roast Turnips & Carrots.

Roast Butternut Ve
Stuffed Butternut with Peppers, Basil, and Bread Crumbs.

DESSERTS

Sticky Toffee Pudding N
Banana sponge with sticky toffee sauce.

Triple Chocolate Calypso Mousse N
Three layers of rich chocolate mousse, enhanced with a hint of Calypso liqueur.

£50 PER PERSON

Please select one dish from each course.
Includes a complimentary glass of bubbles for each guest.

Please inform us of any allergies or intolerances prior to ordering. V - Vegetarian, Ve - Vegan, N - Nuts, S - Shellfish
Please note a discretionary 12.5% service charge will be added to your bill, and all prices include VAT.