



# FESTIVE MENU

Served from 2 December until 26 December,  
lunch and dinner (excluding Christmas Eve dinner & Christmas Day)

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## FOYER & READING ROOM

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### STARTERS

Severn & Wye smoked salmon with Perle Imperial caviar

Cornish lobster pithivier with sauce Américaine

Gressingham goose rillettes with spiced cherries and buckler sorrel

Ballotine of foie gras with mulled pears and toasted brioche

Burrata with plums, beetroot and pink pepper

### MAIN COURSES

Roasted Cambridge Bronze turkey with chipolatas wrapped in bacon parsnips,  
Brussels sprouts, carrots and bread sauce

Cornish sea bass with roasted celeriac, glazed endives and pine cream

Tournedos of beef with truffle mousseline, tête de moine and charred leek

Venison Wellington with beetroot, cèpes, spinach and juniper jus

Parsnip gratin with burgundy braised vegetables, mushroom and chestnut beignet

### DESSERTS

Claridge's Christmas pudding with brandy sauce

Bulle de Noël with pecan nuts and chocolate mousse

Mont Blanc with chestnut emulsion and mandarin sorbet

Coconut macaroon with confit redcurrant and raspberry

Farmhouse cheese with warm Eccles cake

*£95 per person  
(Children £48)*

*A discretionary 12.5% service charge will be added to your final account.*