

Vegetarian Festive Menu 2025

Served in The Dining Room from 21st November to 23rd December

Festive canapés and a glass of Bollinger Special Cuvée

Amuse bouche

Sweet chestnut cream, Ricotta dumpling, sour apple and winter truffle Roast cauliflower, Muscat grape, winter truffle, hazelnut and brown butter dish

Acquerello risotto, wild mushroom, aged Comte and slow cooked Clarence Court egg Stuffed globe artichoke, winter truffle, sour apple and spiced vadouvan sauce

Goring Christmas pudding, candied orange, brandy cream
Single estate chocolate mousse, cherries "Jubilee" and roast pistachio ice cream
Poached pear "Belle Helen" caramel and chocolate Cremeux

Coffee, mince pies and Goring chocolates
Selection British cheeses from the trolley, chutney and crackers (£22 supplement)

£130 per person

