

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

Spiced duck liver, port braised fig, yoghurt, pistachio and brioche
Westcomb ricotta stuffed dumpling, sweet chestnut cream and winter truffle
Acquerello risotto, wild mushroom, aged Comte and pickled walnut

Roast Norfolk Farm bronze turkey, traditional garnishes and cranberry sauce
Poached Cornish halibut, celeriac, apple, truffle and Champagne sauce
Rhug Estate fallow deer, haunch pot pie, turnip and damson

Goring Christmas pudding, candied orange, brandy cream Single estate chocolate Baba, coffee cream and clementine 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)

£140 per person

