



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



The Goring
LONDON

Prices include VAT. An optional 15% service charge will be added to your bill



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



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