



Christmas Eve 2024

Canapes

Nut Tree breads

Grant Harrington butter, Ampersand dairy, Bicester

Nut Tree smoked salmon

horseradish ice cream, pickled cucumber, keta

Parfait of chicken liver

fig & orange, spiced brioche

Saddle of venison

'bourguignon garnish', Jerusalem artichoke puree, sauce grand veneur, black truffle

Optional cheese course

selection of Artisan cheese – may be taken before or after dessert - £25 per plate

Chocolate egg

chocolate mousse, salted caramel, almond chantilly

Prune & Armagnac soufflé

caramel ice cream

£130pp

Additional £65 per person for accompanying wine flight

We do use nuts, gluten, dairy and other allergens
If you have any dietary requirements you must make us aware before ordering

All dishes are subject to market variations

A £50 deposit per person will be required when booking

10% optional service charge will be added to all parties of 6 or more