



Christmas Day Lunch 2021

£150 per person

Glass of Bluestone Classic Cuvee

'To Start'



Raw Orkney Scallop, wasabi, Granny Smith apple, dill

Smoked Devon Eel, Celtuce, tarragon

Veal Sweetbread, Westcombe ricotta, salted lemon, mint

Celeriac, salt baked, black truffle, lovage, apple



Bread, Ivy House Farm butter



Woolley Park Farm Turkey, breast and confit leg, 'Traditional garnish'

Cornish Monkfish, cooked over coal, leek, Vin Jaune, sea herbs

Cornbury Park Fallow Deer, celeriac, black truffle, Iberico ham, Long pepper

Tortellini, Westcombe ricotta, leek, purple sprouting broccoli, sea herbs, basil



The Olive Tree Christmas pudding, clotted cream ice cream, mandarin, brandy custard

Driftwood, golden raisin, 'Bonini Modena', chicory

Islands Chocolate, yoghurt sorbet, perilla, Manni olive oil

Yuzu, Szechuan, meringue, nasturtiums



'To Finish'

Freshly brewed leaf tea or coffee

Children under the age of 12 £90.00

If you have any dietary requirements or allergies these can be catered for in advance notice

Please note that we add a discretionary 12.5% gratuity to the final account for your event. 100% of tips are shared with the team. If you would like the gratuity removed please advise your waiter who will be happy to do so.