



CHRISTMAS DAY & CHRISTMAS EVE

\$988 PER PERSON

12-2.30PM AND 6.30 - 9.30PM

FOR THE TABLE

crystal oysters with kalamansi granita and timut pepper
foie gras ballotine, brioche, sour apricot condiment
smoked salmon and oscietra caviar blini

MAINS (CHOOSE 1)

roast crown of norfolk bronze turkey served with barbecued stuffing, pigs in blanket, duck fat roasties, brussel sprouts, glazed carrots, cauliflower cheese and yorkshire pudding **JG**
rare roast rib of Aberdeen Angus beef, served with bbq'd stuffing, pig in blanket, duck fat roasties, Brussels sprouts, glazed carrots, cauliflower cheese and Yorkshire pudding **JG**
chestnut and leek tart, barbecued hispi cabbage and a truffle dressing **JG**

DESSERT

christmas pudding, brandy butter and salted caramel

CHEESE

mont d'or and stilton with chutney and crackers

MINCE PIES FOR THE TABLE

* **JG** - cooked on or kissed by the Josper Grill