

# BOOKING OFFICE

1869

*Christmas Day 2023*

## *Canapés*

Cured duck breast, blackberry  
Royal smoked salmon, crisp potato, seaweed  
Crumpets, crème fraîche, caviar

## *Soup*

Butternut soup, shaved chestnuts, thyme brioche (v)

*Balfour Leslie's Reserve Brut NV Kent, England*

## *Starter*

Devonshire crab, saffron, citrus fennel  
Game terrine, heritage beetroots, marmite bread  
Burrata, roasted fig, aged balsamic (v)

*Vavasour | Pinot Gris Marlborough, New Zealand 2021*

## *Main*

Rolled turkey breast, cranberry sauce, turkey gravy

*Château Des Bardes | St.-Émilion Grand Cru Bordeaux, France 2018*

Roasted turbot, celeriac puree, capes  
Celeriac steak, kale, salsa verde (v)

## *Trimmings*

Brioche & truffle stuffing (v)  
Confit potatoes, braised red cabbage, honey roast parsnips  
Pigs in blankets, Brussel sprouts & herbs crumbs

## *Cheese*

Baron bigot, fig relish , peter's yard crackers (v)

*Graham's | 10 year old Tawny Port Douro, Portugal 2010*

## *Pudding*

Frozen winter berry, rum, white chocolate (v)  
Christmas pudding, brandy butter sauce (v)

*Château Grand Jauga | Sauternes Bordeaux, France 2018*

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