

CHRISTMAS DAY 2017

Maldon cured smoked salmon, Exmoor caviar, cucumber

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Foie gras parfait, brioche, smoked egg yolk, granola

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Orkney scallop, Discovery apple, verbena, roast beef dressing

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Rhug Estate goose, truffle pain perdu, onion

OR

Cumbrian venison saddle, parsnip, pickled grape

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Tunworth cheese and raisin bread

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Panettone, clementine, Christmas pudding ice cream

6 COURSES £375

INCLUDING SOMMELIER'S SELECTION OF MATCHING WINES

MARCUS

WE USE FRESH PRODUCE DAILY THEREFORE DISHES WILL DIFFER TO ENSURE WE CAN USE THE BEST QUALITY INGREDIENTS

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL