

# CHRISTMAS DAY 2017

Maldon cured smoked salmon, Exmoor caviar, cucumber

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Chicken liver 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

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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