



CHRISTMAS DAY LUNCH  
£65 PER PERSON INCLUDES HALF A BOTTLE OF WINE PER  
PERSON  
£57.50 WITHOUT ALCOHOL

AT THE TABLE CHEFS CANAPÉS

STARTERS

ROASTED RED PEPPER AND TOMATO SOUP  
With Wild Boar Tortellini

OPEN CRAB LASAGNE  
Crispy Kale, Charon Sauce

VSC GIN CURED SALMON WITH SMOKED SALMON, CREAM CHEESE AND PRAWN ROULADE  
Pickle Vegetables, Rye Shards and Beetroot Purée

SLOW COOKED VENISON HAUNCH AND TRUFFLE OIL CROQUETTE  
Wilted Greens and Mushroom Ketchup

MAIN COURSES

ROAST TURKEY WITH TURKEY LEG BALLANTINE  
Cocotte Potatoes, Roasted Winter Vegetables, Sautéed Sprouts, Creamed Carrot,  
Swede and Potato, Festive Pork Stuffing, Mini Sausages Wrapped in Streaky Bacon, Turkey Gravy

MEDALLIONS OF BRITISH BEEF WITH MINI YORKSHIRE FILLED WITH PULLED OX CHEEK  
Root Vegetable and Potato Terrine, Smoked Celeriac Purée, Roasted Winter Vegetables, Sautéed  
Sprouts, Madeira Sauce

ROASTED HAKE WRAPPED IN PARMA HAM  
Vegetable Ribbons, Crushed Potato and Spinach with a Bouillabaisse Sauce

BEST END OF LAMB  
Braised Shoulder of Lamb, Ratatouille, Charred Leek, Kale  
Port Jus

A discretionary 10% service charge will be added to your final bill.  
Please let your server know if you have any dietary requirements or allergies.



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DESSERTS

VSC CHRISTMAS PUDDING, CHRISTMAS ICE CREAM AND BRANDY SAUCE

CHOCOLATE YULE LOG WITH CHANTILLY CREAM

CLEMENTINE CURD IN A SPICED TART, CHRISTMAS ICE CREAM  
White Chocolate Shortbread Crumb, Orange & Cointreau Gel

A SELECTION OF BRITISH ARTISAN CHEESES  
Crackers, Quince, Candied Walnuts, Grapes and Celery

CHRISTMAS TREATS, CHOCOLATES AND COFFEE

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