THE

Oak Room

RESTAURANT

BOXING DAY LUNCH

Juniper vodka cured salmon, cucumber, crème fraiche, caviar

Beef rump tartar, teriyaki gel, mustard frills, lime, Nordic rye

Broccoli and Beauvale soup, broccoli couscous, Beauvale Chantilly (v)

Scorched fillet of mackerel, mussel and chive potato salad

Wild mushroom and truffle tart, pecorino (v)

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35 day dry aged Sirloin of beef carved from the Trolley with Yorkshire Pudding and Horseradish Sauce

Slow cooked pave of salmon, rock samphire, shrimp butter sauce

Mushroom and spinach wellington, thyme cream sauce, baby vegetables (v)

28 day dry aged Rack of Wiltshire pork, Braeburn apple sauce

Devonshire corn fed chicken breast, brioche puree, thyme jus

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Scorched Italian meringue, lemon and lime sauce, almond biscuit

Dark chocolate delice, Mirabelle plum, white balsamic sorbet

Guinness and pear cake, classic vanilla Anglais

A Selection of Three cheeses from the British Isles served with Quince Jelly and Artisan crackers

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Coffee, hazelnut and quince financiers

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order