

# DEAR JACKIE

## *Christmas Day Lunch*

*£195 per person*

Glass of NV Billecart-Salmon Brut Reserve Champagne

Baerri Caviar, Quail Egg Tart  
Brie de Meaux, Rosti, Truffle Mushroom Purée

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## First Course

Roast Delica Pumpkin and Winter Truffle (vea)  
*Gorgonzola, Caramelized Walnuts, Bitter Leaves*

or

John Ross Smoked Salmon, Pickled Beetroot  
*Horseradish, Rye Bread, Trout Roe, Dill*

or

Foie Gras and Chicken Liver Parfait  
*Fig Chutney, Cornichons, Toasted Brioche*

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## Main Course

Roast Free Range Norfolk Bronze Turkey, Sage, Leek and Pancetta Stuffing  
*Cranberry and Orange Sauce*

or

Herford Beef Fillet and Sangiovese Sauce  
*Cauliflower Puree, Chanterelles*

or

Salt-Baked Celeriac and Black Trompette Mushrooms (ve)  
*Black Garlic, Cavolo Nero*

*Served With All The Trimmings - Roast Potatoes, Sprouts With Chestnuts,  
Buttered Carrots, and Red Cabbage.*

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## Pudding

70% Chocolate Fondant  
*Salted Caramel Ice-Cream*

or

Christmas Pudding  
*Brandy Custard, Vanilla Ice Cream*

or

Jackie's Raspberry and Sherry Trifle  
*Toasted Almonds*

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## Cheese and Afters

*Cheese Supplement Charge £15*

Selection of Neal's Yard Cheeses  
*Quince, Crackers*

Tea and Coffee  
*Mince Pies and After Eights*

(ve) Suitable for Vegans (ven) Vegan Alternative Available.

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 15% will be applied to your bill.