the ORCHARD ROOM

A Westminster Christmas | 125 pp

Receive a glass of Rathfinny Classic Brut English sparkling on arrival

Starters

Confit Duck Leg
Endive and walnut salad, spiced fig chutney

Smoked Salmon & Potato Terrine
Chive and horseradish cream

Roasted Garlic & Parsnip Soup (V)
Welsh rarebit croutons

Main

Pan Roasted Hake
Celeriac purée, buttered leeks, brown shrimps, crispy kale

Norfolk Bronze Turkey
Glazed vegetables, goose fat fondants, chestnut stuffing

Wild Mushroom Pithivier (V)
Artichoke & English ricotta

Dessert

Christmas Pudding
brandy butter

Bramley Apple Crumble
Vanilla custard and ice cream

Cinnamon Spiced Custard Tart
Brown butter pear & lemon sorbet

Enhancements

Cheese Course
Selection of British artisanal cheeses with crackers
and condiments £25

Wine Pairing
Curated by our sommelier to perfectly
complement each course £60

All prices are inclusive of VAT at the current rate and are subject to a discretionary service charge at 12.5%. All produce is prepared in an area where allergens are present. For allergies, intolerances and special dietary requirements, please ask a member of the management team.